

Small Plates 2 For £14 / 3 For £20

Homemade Soup, Warm Sourdough (GF)(V)	7
Marinated Olives (GF)(V) Citrus, Fennel, Fresh Chilli	7
Tod Mon Pla (GF) Traditional Thai Fish Cakes, Sweet Chili Sauce Cucumber and Chilli Relish	8
Spicy Lamb Albóndigas Seasoned Lamb Meatballs, Tzatziki	8
Warm Bread Selection (GF*)(V) Extra Virgin Olive Oil, Balsamic of Modena	6
Truffle and Honey Baked Crottin (GF*)(V) Baby Goat's Cheese, Truffle and Honey Glaze, Toasted Sourdough	8
Korean Chicken Wings Our Spiced Korean BBQ Sauce, Spring Onions, Sesame Seeds	8
Crispy Three Cheese Arancini (V) Crispy Fried Risotto Balls, Truffle Mayonnaise	8
Jamón and Wild Garlic Croquetas Rich Ham and Wild Garlic Fritters, Onion Mayonnaise	8

Classic Large Plates

Hand Battered Grimsby Haddock Fillet Our Signature Chips, Curry Sauce, Proper Mushy Peas, Lemon, Tartare.	17
10oz Dry Cured Gammon Steak Our Signature Chips, Fresh Pineapple, Fried Egg, Garden Peas	17
10 Pieces of Whole Tail Breaded Scampi Our Signature Chips, Garden Peas, Lemon, Tartare	17
Char-Grilled 8oz Local Sirloin Steak Our Signature Chips, Sauté Mushrooms, Tomato, Au Poivre Sauce	24
Posh Burger (or Substitute for a Beyond Burger) (V) Our Hand Pressed Beef Burger Mix, Seeded Bun, Tomato and Chilli Compote, Truffle Mushrooms, Truffle Mayo, Parmesan, Crispy Onion, Seasoned Fries	17
Pesto and Goat's Cheese Risotto (GF)(V)(N)	16
Burrata (GF*)(V)(N) Tomato and Basil Salad, Sun Blushed Tomatoes, Pesto, Char-Grilled Focaccia	16

A Discretionary Service Charge of 5% is added to the bill.

Food Allergies & Intolerances: Should you have concerns about a food allergy or intolerance, please speak to our staff. (GF) Gluten Free (GF*) Gluten Free Adaptable (N) Contains Nuts (V) Vegetarian (VE) Vegan

Signature Starters 6pm – 9pm

Curried Scallop Spiced King Scallop, Curry Sauce, Bhaji Crumb, Couscous, Coriander Oil, Pomegranate, Flaked Toasted Almonds	14
Smoked Jersey Royal Potatoes (GF)(V) Asparagus, Cured Egg Yolk, Wild Garlic Purée, Pickled Mushrooms, Mint Gel	12
Pastrami Spiced Beef Tartare (GF) Local Beef Fillet, Pastrami Spices, Dill Pickle, Savora Mustard, Pickled Mustard Seeds	14

Signature Mains 6pm – 9pm

Seared Local Lamb Loin (GF) Our Tomato Purée, Shepherd's Pie, Cauliflower and Yoghurt Purée, Olive Oil Mash, Mint Sauce, Fennel and Coriander Powder.	28
Green Pea "Pizza" (V) Crispy Green Pea and Fresh Mint Wafer, Fried Aubergine, Ricotta Mousse, Oven Dried Cherry Tomatoes, Yoghurt Mayonnaise, Vegetable Charcoal, Buratta.	24
Mackerel Tempura Warm Broth of Dashi, Mirin, Soy, Tempura Mackerel Fillet, Chives, Myoga Ginger, Radish	26

Side Orders (V) 4.50

Signature Chips	House Dressed Salad (GF)
Seasoned Fries	Buttered Seasonal Vegetables (GF)
Battered Onion Rings	New Season Potatoes (GF)

Signature Desserts

Home Made Lemon Basque Cheesecake (V) Sticky Lemon Syrup	8
Sticky Toffee Pudding (V) Yeast Tuille, Brioche Ice Cream, Cornish Sea Salt Caramel Sauce	8
Chocolate and Miso Fondant (V)(N) Sherry-Soaked Raisins, Roasted Vanilla Ice Cream, Almond Nougatine, Sherry Jelly, Roasted Hazelnuts, Arabica Oil.	10
Rhubarb And Ginger Pannacotta (V)(N) Vanilla Pannacotta, Poached Rhubarb, Pistachio and Ginger Biscuit, Rhubarb Gel	9

English Cheese and Biscuit Selection (GF*)(V) 11

Chef's Selection of Ice Creams	2 scoops	6
(GF)(V)(N)	3 scoops	8