



Nibbles

Ham Hock & Smoked Applewood Croquettes 5
Battered Whitebait – Curry Mayo 5
Garlic Arancini – Tomato & Pepper 4.5
Harlequin Olives 4.5
Monkfish Scampi – Lemon Mayo 5

Starters

Cheese & Onion' Tart | Cheddar Mousse – Caramelised Onion – Pickled Shallot – Filo 9
Mackerel Escabeche | Pickled Vegetables – Apple – Dill 8.5
Braised Pig Cheek | Pickled Celeriac – Red Wine Jus 8.5
Pan Fried Red Mullet – Sea Purslane – Cauliflower & Seaweed Puree 11
Soup | Bread – Butter 7.5

Sides

Skin on Chips 4
Skin on Chips – Truffle – Parmesan 5
Seasonal Vegetables – Roasted Garlic Butter 4.5
Mixed Leaves – Dressing 3.5

2 Courses - £25.5 3 Courses - £29.5

Set Menu

Soup | Bread – Butter
Mackerel Escabeche | Pickled Vegetables – Apple - Dill
**
Pea, Broad Bean & Mint Risotto | Truffle – Goats Cheese
Wild Stone Bass | Courgette – Ratatouille – Avocado Puree – Hazelnut Pesto
**
Mango Pannacotta | Passionfruit Cremeux – Pineapple Salsa – Passionfruit Sorbet
Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream

Mains

Wild Stone Bass | Courgette – Ratatouille – Avocado Puree – Hazelnut Pesto 22
Westcountry Lamb Rump | Lamb Fat Croquette – Pea & Mint Ketchup – Olive Jus 25.5
10oz 28 Day Aged Rump Steak | Skin on Chips – Caramelised Onion – Mixed Leaves - Smoked Sauce 27.5
Chicken Supreme | Fondant Potato – Baby Leek – Truffle & Mushroom Puree – Red Wine Jus 22
Pea, Broad Bean & Mint Risotto | Truffle – Goats Cheese 18

Puds

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 8.5
White Chocolate Delice | Brownie – Feuilletine – Mint Sorbet 8.5
Lemon Mousse | Dill Meringue | Gin & Tonic Sorbet 8.5
Mango Pannacotta | Passionfruit Cremeux – Pineapple Salsa – Passionfruit Sorbet 8.5
Cheese | (Twanger Vintage Cheddar – Cornish Blue – Driftwood) Biscuits – Chutney – Pickled Celery 9.5

*Please Note All Of Our Meat Is Served Pink
Allergy Information – Some Of Our Food Contains Nuts and Other Allergens.*

A discretionary service charge of 10% will be added to your final bill

