

A La Carte Dinner Menu



Burrata & Heritage Tomatoes | Pesto - Olives 10.5

Duck Egg Scotch Egg | Pickled Vegetables – Chive Emulsion 10.5

Pan-Fried Grey Mullet | Tomato Salsa – Pickled Red Onion – Avocado – Coriander 10.5

Peppered Pork Tenderloin | Black Pudding – Clotted Cream Mash – Peach – Cavolo Nero –
Red Wine Jus 25

Pea, Mint & Truffle Arancini | Roast Garlic - Feta – Baby Gem 23.5

Pan-Fried Stone Bass | Chorizo – Butterbean – Leek – Chervil – White Wine Velouté 24.5

10oz Rump Steak | Skin on Fries – Caramelised Onion – Peppercorn Sauce – Watercress 31.5

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9

Chocolate & Banana Cake | Chocolate Cremeux – Chocolate Soil – Pearl Barley Ice Cream 11

Cheese Board | Biscuits – Pickled Celery – Devon Chutney 12

*All of our meat is served pink unless requested otherwise
Allergy information: some of our food may contain nuts and other allergens
If you have any special dietary requirements, please speak to
a member of our team who can advise you on your choice*

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