



Bites

Rosemary & Sea Salt Focaccia, Nocellera Olives, Olive Oil — £5.00

Cornish Whitebait, Lemon Mayonnaise — £4.00

Breaded Ox Cheek, Pesto, Saffron Aioli — £5.50

Sunday Lunch

2 Courses £24.00, 3 Courses £29.00

Starters

Heritage Tomato, Buratta, Basil

Crispy Crab, Garden Peas, Broad Beans, Tarragon Oil

Smoked Ham Hock, Chicken & Foie Gras Terrine, Celeriac Remoulade, Pickled Girolles

Mains

Slow Roasted Beef Sirloin, Yorkshire Pudding, Duck Fat Potatoes, Parsnips, Cabbage Fricassee

Confit Pork Belly, Black Pudding, Duck Fat Potatoes, Parsnips, Cabbage Fricassee, Apple

Pan Roasted Plaice, Prawn Raviolo, Samphire, Preserved Lemon

Marlborough Mushroom Risotto, Truffle Mascarpone, Nasturtium

Sides

Duck Fat Potatoes, Hand-Cut Chips & Black Garlic Mayonnaise, Tender Stem Broccoli & Toasted Almonds,

Mixed Leaf Salad

£3.50 Each

Puddings

Lemon Tart, Raspberry Macaroon

Tonka Bean Cream, Milk Chocolate Mousse, Hazelnut Praline, Chocolate Truffle

Treacle Sponge, Caramelised Banana, Clotted Cream Ice Cream

*Allergens: Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask.
A service charge of 12.5% is added to parties of eight or more.*