

## — CAVIAR —

*With buckwheat blinis and sour cream*

Cornish Salted Exmoor	Royal Belgian Oscietra	Beluga
30g 55.00	30g 58.00	30g 180.00
50g 93.00	50g 96.00	50g 299.00

## — SMOKED FISH —

Secret Smokehouse 'London Cure' Scottish salmon 18.50/29.00  
*Small independent farmed west coast Scottish salmon traditionally cured in East London*

'London Cure' Scottish sea trout 18.50/29.00  
*Farmed Scottish sea trout smoked by Secret Smoke house cured traditionally in salt and then oak smoked*

Devonshire smoked eel 23.00

## — CRUSTACEA AND MOLLUSCS —

Native lobster cocktail 38.00

Prawn cocktail 18.50

Dressed crab 23.00/34.50

Potted shrimps *warm or cold* 14.00

Devonshire crab and avocado pear 20.00

Seafood cocktail 52.00

## — SOUPS —

Chilled green gazpacho 12.00

Lobster bisque 14.00

Beef consommé *hot or cold* 14.00

## — APPETISERS —

Twice baked Cropwell Bishop Stilton soufflé 16.00

Burrata with charred orange, fennel flowers and focaccia 16.00

Marinated Loch Duart salmon, dill and mustard sauce 19.00

Chopped salad with grilled squid and chilli 18.00

Norfolk Black chicken terrine with girolles and tarragon emulsion 19.00

Steak tartare *May contain nuts* 14.00/30.00

Terrine of duck foie gras with Sauternes jelly 23.00

— FISH & SHELLFISH —

- Halibut *grilled or poached* 38.00  
Cornish plaice *meunière, grilled or fried* 26.00  
Lobster *grilled, Newburg, Thermidor or cold* 70.00  
Grilled lemon sole, sauce vierge and lemon gel 36.00  
Dover sole *grilled, goujons or meunière* 60.00

— MEAT AND GRILLS —

- West Country Beef fillet 40.00  
Grilled Tamworth pork chop, braised leek, apple and sage 19.50  
Lamb cutlets 36.00    Lamb's kidneys 19.00  
Mixed grill 28.00  
*Beef rump, lamb cutlet, lamb kidney, bacon, black pudding and sausage*

— GAME —

- Roast grouse 48.00  
Rhug Estate venison with carrot puree, figs and hazelnuts 42.00

*Please be aware game birds may contain shot*

— VEGETARIAN —

- Sweetcorn, courgette and basil risotto 24.50  
*Contains nuts*

— VEGETABLES —

- Leaf spinach 6.75    Buttered carrots 7.00  
French beans 5.00    Celeriac purée 5.00  
Sprouting broccoli with sesame seeds 7.00  
Cauliflower cheese 10.00    Baked courgette with tomato and oregano 10.00  
Potatoes: *Chips, boiled or creamed* 5.50  
Truffle pomme purée 15.00

— SALADS —

- Salad leaves 7.50  
Pickled cucumber 5.50  
Isle of Wight tomatoes and shallots 6.50