

Starters

Gin & citrus cured Cornish mackerel, cucumber, granny smith apple, bronze fennel | £14

Devon hand picked crab, heritage radishes, tarragon & tapioca crisp | £18

Black angus grass fed beef tartare, capers, Melba toast | £17

Burrata, roast candy beetroot salsa, pickled samphire V | £16

Grilled tiger prawns, smoked garlic butter, samphire | £17

Wild seabass, avocado, chilli & citrus dressing | £16

Palads

Add grilled chicken or tiger prawns | £10

Caesar salad, dry cured bacon, rosemary croutons, Parmesan & anchovy dressing | £15

Seared tuna Niçoise, soft boiled egg, green beans, black olives, Jersey royals, sundried tomatoes | £18/£32

Heritage cauliflower, roast sunflower seed hummus, castle franco,

pomegranate & fermented chilli dressing VE | £13



Chicken Milanese, rocket & Parmesan | £28

Roasted fillet of organic salmon, pea purée, tomato berries, chive oil | £28

Thai green vegetable curry, sweet potatoes, bok choi, baby corn, steamed Jasmine rice V | £25

Add grilled chicken or tiger prawns £10

Portland crab fresh linguine, datterini tomatoes, chilli & lemon | £29

Wild mushroom & Sharpham spelt risotto, truffle & parmesan crisps, tarragon oil V/VE | £26

Wild sea bass, burnt leeks, roe caviar herbs butter | £32

200g Fillet, Black Angus grass-fed, Café de Paris butter, fries | £45

For Two to Share

16oz Rib of beef | £72

Chargrilled hispi cabbage, caramelized shallot puree, potato terrine, brown butter bearnaise

Pides

Twineham Grange & truffle fries V | £8
Fries VE | Chips VE | £6

Pomme purée V | £6

Green beans, candied salted peanuts, tahini dressing V | £6 Gem heart tomato & avocado salad, mimosa dressing V | £6 Chargrilled hispi cabbage, crispy shallots, harissa aioli V | £7



V Vegetarian | VE Vegan