

## A LA CARTE MENU

### STARTERS

- Lamb shoulder ragu, black olive tapenade, pickled carrot, sun dried tomato, potato foam, carrot crisp £17
- Dressed Cornish white crab, sea buckthorn gel, brown crab tuile, carrot, cantaloupe melon £23
- Mushroom raviolo, BBQ English asparagus, sourdough croutons, wild garlic sauce (V) £16
- Torched mackerel, cucumber dressing, roasted turnip, sweet and sour turnip, sea herbs £18
- Chicken liver parfait, pineapple chutney, BBQ pineapple, cider jelly, spiced brioche £15

### MAINS

- Cornish stone bass, spring vegetable chowder, BBQ purple sprouting, caramelised apple, vermouth sauce £34
- Sirloin steak, Portobello mushroom, tomato chutney, watercress, triple cooked chips, béarnaise sauce £45
- Sunflower seed gnocchi, roasted Jerusalem artichoke, herb pesto, chicory, black truffle (V) £27
- Creedy carver duck breast, duck sausage, cauliflower, pickled radish, haricot puree, spiced sauce £39
- Slow cooked hens egg, potato terrine, Roscoff onion, rocket, black truffle hollandaise (V) £26
- Roasted monkfish, grilled leeks, roasted fennel, leek emulsion, nori butter sauce £38

### FOR TWO

- Roasted lamb loin, lamb belly hotpot, BBQ purple sprouting, sheep curd, wild garlic £78

### SIDES £6

- Ratte potatoes, Ven house wild garlic
- BBQ purple sprouting, chilli butter
- Jerusalem artichokes, herb pesto
- Cheesy leeks, bacon crumb
- Triple cooked chips



*\* Please be aware that fish dishes may contain bones \**  
*Please be aware that game dishes may contain lead shot*  
*(v) Please note that these dishes are suitable for vegetarians.*  
*A discretionary service charge of 10% will be added to your final bill.*  
*Please let us know if you have any dietary requirements or intolerance.*