

MAIN MENU

STARTERS

- Quail terrine, raisin relish, butterhead salad, raisin brioche £14
- Clockspire gin cured salmon, grapefruit dressing, raw fennel, dill £14
- Beef tartare, smoked dressing, wild garlic, radish, sourdough crackers £13
- Chilled white gazpacho, marinated tomatoes, pesto, tomato chutney (V) £11
- Cornish crab, kohlrabi and spring onion salad, brown crab crumpet, sea herbs £21
- Barbers cheddar custard, marmite crackers, pickled onions, leek ash, wild garlic (V) £13

MAINS

- Sirloin on the bone, smoked mushrooms, beef fat bearnaise, triple cooked chips, watercress salad £47
- Roast lamb rump, slow cooked shoulder boulangère, asparagus, wild garlic, spring onion £35
- Guinea fowl breast, leg bon bon, Swiss chard fondue, wild garlic pesto, guinea fowl sauce £30
- Lions Mane mushroom Kyiv, red pepper sauce, broccoli, sun dried tomatoes (V) £24
- Cornish monkfish, tender stem broccoli, grilled leeks, wild garlic sauce, watercress £30
- Jersey Royal and wild garlic ravioli, crispy potato skins, courgette, truffle (V) £22
- Grilled pollack, seaweed gnocchi, cucumber, alexanders butter sauce £26

TO SHARE

- Roasted Creedy Carver chicken breast, leg and bacon pithivier, asparagus, Maitake, truffle mash potato £72

SIDES £5

- Triple cooked chips
- Roasted broccoli, Caesar dressing
- Hispi cabbage, kimchi butter, crispy leaves
- Potato rosti, smoked emulsion, pickled jalapeno
- Baby gem, sunflower seed and cider vinegar dressing



** 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.