

SET MENU

STARTERS

Hasselback potatoes, creamed leeks, cider gel, barbers cheddar (V)

Pork and pickle terrine, shortcrust pastry, celeriac remoulade

Cod croquette, Thai green sauce, cauliflower, pickled fennel

MAINS

Slow cooked beef cheek, glazed parsnip, Roscoff onion, peppercorn sauce

Cornish hake, orange braised chicory, orange emulsion, shellfish sauce

Roasted beetroots, ricotta, celery, British quinoa, ricotta sauce (V)

DESSERTS

Sourdough treacle tart, blood orange sorbet, blood orange crisp

Perry poached pear, salted caramel ice cream, honey granola

Westcombe cheddar, oat cracker, chutney

2 courses £25

3 courses £30

Optional wine flight (2 glasses): £15

Optional wine flight (3 glasses): £20



Please be aware that fish dishes may contain fish 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.