



Nibbles

- Hash brown, smoked cods roe emulsion 8 gf
- Daylesford Organic sourdough, salted butter 5 | Treacle bread, salted butter 5
- Three Porthilly oysters, kimchi ice 15 gf
- Ortiz sardines, Daylesford Organic sourdough, cornichons 16 gfo
- Nocellara olives 5 gf | Valencia almonds 5 gf
- Charcuterie board, chutney, pickles 24 gf

Starters

- Whipped goats curd, Daylesford Organic market garden vegetables, pumpernickel, pecan 13 gfo / v
- Cornish crab on toast, fennel salad, basil salad cream 16 gfo
- Burrata, truffle salami, Daylesford Organic market garden tomatoes 16 gf
- Poached langoustines, cantaloupe melon, ponzu dressing 17
- Leek & seaweed ballotine, black garlic emulsion 12 vv
- Duck liver parfait, pickled mustard, gooseberry, Daylesford Organic sourdough 12

Mains

- 8oz Flat iron steak, chunky chips, beef tomato, beer & bone marrow sauce 31 gf
- Chateaubriand, Roscoff onion, truffle & parmesan rosti, broccoli hollandaise, beer & bone marrow sauce 110 gf
- Wild seabass, clam raviolo, tender stem, romesco sauce 32
- “Fish & chips” spice battered hake, chunky chips, lentil dahl, raita 24
- Veal sweetbread, potato puree, anchovies, capers, beurre noisette 28 gf
- Truffle polenta, grilled leeks, courgette puree, Daylesford Organic cheddar 22 gf
- King oyster mushroom wellington, soy jus 24 ve
- Double cheeseburger, kimchi, gochujang mayo, fries 19 gfo
(*crispy fried egg +2 | truffles fries +3*)

Sides

- Carrots, hazelnuts, goats curd 8 gf / v | Creamed leeks, Daylesford cheddar 8 gf / v
- Grilled courgettes, chorizo butter 7 gf | Daylesford Organic market garden mixed leaves 7 gf / ve
- Ratte potatoes, curried anchovy butter 8 gf
- Fries 7 gf / ve | Chunky chips 7 gf / ve (+1 for truffle & parmesan)

A discretionary 12.5% service charge will be added to all bills. Prices include VAT. Game may contain shot.

Please speak to a member of staff before ordering if you have any allergies or intolerances.

ve – vegan | v – vegetarian | gf – gluten free | gfo – gluten free option available