A LA CARTE

TO START

Autumn Salad
pear, walnut, bitter leaves, sourdough crisp & mustard vinaigrette | 14

Cold Poached Chalk Stream Trout
Pink fur potatoes, seaweed mustard, gribiche, smoked horseradish & buttermilk | 16

Cornish Crab Muffin
Cape Malay mayo, apple, tarragon & spiced brown crab | 18

Somerset Saxon Chicken Terrine
red grapes & hazelnuts | 16

Paddock Farm Pork Collar
creamed potatoes, pickled wild mushrooms, smoked prune mustard, hazelnut | 16

MAINS

Celeriac & King Oyster Mushroom Gratin
Jerusalem artichoke marmalade, pickled onion & grilled kale | 29

Pan Roasted Cornish Pollock
smoked mussels, leeks, coco beans, light curry velouté, almond crunch | 36

Cornish John Dory
baked celeriac, wild mushrooms, Roscoff onion, chicken butter sauce | 42

Creedy Carver Duck
roast breast & confit leg, plum, crisp potato cake, Swiss chard & pickled elderberry | 36

Bathurst Estate Fallow Deer Pave
venison faggot, Delica pumpkin, pickled walnut, smoked bone marrow and bitter leaves | 34

SIDES | *7.5*

Crisp Potatoes
garlic butter

Grilled Hispi Cabbage
caraway emulsion & roasted sunflower seeds

Garden Salad
house mustard dressing

Our food is made by hand in our kitchen, **so we can't guarantee anything is allergen-free**. Allergens in our kitchens include gluten, eggs, peanuts, tree nuts, sesame, milk, soya, fish, crustaceans, molluscs, celery, mustard and sulphites.