



Dinner Menu

Starters

Braised Pig Cheek, Pickled Carrot, Ham Hock Croustillant, Carrot & Cumin Puree	£12
Cured Sea Trout, Yoghurt & Wasabi, Dill Emulsion, Pickled Cucumber, Crispy Skin Pickled Mouli	£15
Dressed Brixham Crab, XO, Dashi Cracker, Brown Crab Emulsion, Radish, Coastal Herbs	£16.5
Asparagus Parfait, Nasturtium, Edamame, Egg Yolk Puree, Lemon Gel, Petit Pois Salad V, VG*	£13.5
Heritage Tomatoes, Goats Curds, Tomato Essence, Basil Sorbet, Japanese Milk Loaf V, VG*	£13.5
Orkney Scallops, Butternut Squash, Savoury Granola, Squash & Lobster Bisque	£15

Main Courses

Lamb Rump, Broccoli Puree, Potato Rosti, Charred Tenderstem, Lamb Jus	£32
Roast Herefordshire Beef, Slow Cooked Short Rib, Glazed Carrot, Smoked Pomme Puree, Black Garlic Emulsion, Beef Sauce	£35
Mi-Cuit Chalk Stream Trout, Bean Salad, Cauliflower, Roast Cauliflower Puree, Pickled Cauliflower	£29
Stone Bass, Heritage Potatoes, Samphire, Mussel Broth, Coastal Herbs	£27
Sun Blushed Tomato and Polenta Cake, Baba Ganoush, Grilled Aubergine, Sweet & Sour Peppers, Pickled Shallot, Parmesan Espuma, Pickled Courgettes V	£22
Celeriac, Confit, Pickled & Fermented, Apple, Seaweed Velouté, Tarragon Oil VG	£20

Side Dishes £5.25

Skin On Fries	Garlic Buttered Greens
Honey & Soy Glazed Tenderstem Broccoli	Roast Carrots, Miso, Hazelnuts
Buttered New Potatoes	

Desserts

Baked Egg Custard, Marmalade Ice Cream, Blood Orange Gel	£10
Peach Parfait, Macerated Peaches, Mint, Peach Gel	£10
Chocolate Cremeux, Dulce de Leche, Mascarpone Ice Cream, Hazelnuts, Chocolate Tuile	£10
Coconut Mousse, Compressed Pineapple, Mango, Passion Fruit VG	£10

A full list of allergens is available on request. Please inform us of any dietary requirements. All our fish is caught in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods.
Meat is cooked medium-rare unless otherwise requested. Pigeon may contain shot.

A 10% discretionary service charge will be added to your bill. All service charges and gratuities are equally divided amongst all staff based on the hours they work.

Artisan Cheese, Savoury Crackers, Celery, Grapes, Pear & Ginger Chutney	£14
Coffee and Petits Fours	£4.75