

SET A LA CARTE

FOR THE TABLE

Bread of the day 6

Gordal olives / rosemary / garlic / lemon / chilli 6 (gf) (vg)

Harissa roasted nuts 5 (vg) (gf) (n)

2 COURSE 45

3 COURSE 55

TO BEGIN

Burrata / romesco / radicchio / hazelnut (v) (gf) (n)

St Austell bay mussel escabeche / fennel / carrot / olive oil (gf)

TO FOLLOW

Tamworth cross 12oz pork chop / quick fire squid / 'chimi churri' / fermented honey / sriracha mayonnaise (gf)

Grilled seabass / Isle of Wight tomatoes / wild garlic pesto / pickled Roscoff onion / soft herbs (gf) (n)

Miso roasted aubergine / smoked yoghurt / shichimi togarashi / butterhead lettuce / pickled cucumber (gf) (v)

TO FINISH

Milk / Gara hilltop honey

Spent coffee 'banoffee'

Local blackberry sorbet / spiced apple cake / blackberry

Vegetarian (v) Vegan (vg) Gluten Free (gf) Contains nuts (n) All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team