

# • DINNER •

6 P M - 9 . 3 0 P M

## SNACKS

Marcona almonds (v) **£6** . Nocellara olives (v) **£4.50**

Chickpea panisse, anchovy & fennel **£4.50** . Gougères, parmigiana (v) **£4**

Cucumber, dill & smoked cod's roe **£4**

Coombeshead Farm sourdough & whey butter (v) **£4**

Porthilly oysters, shallot & red wine vinegar

Half dozen **£18** . Dozen **£32**

## STARTERS

Jersey royals, radishes, lardo & lovage broth (v) **£6.50**

Burrata, courgette, basil & mint (v) **£10**

Grilled Dartmouth sardines, lemon aioli **£9**

Crab, celeriac remoulade & herbs **£9.50**

Game terrine, pickles & toast **£9.50**

## SALADS

Anchovy panzanella (v without anchovy) **£7.50 / £14.50**

Beetroot, hazelnut & goats cheese (v) **£8 / £15.50**

## **MAINS**

Black pudding, squid & garden bitter leaf **£16.50**

Chickpeas, squash, harissa & brocolli spigarello (v) **£14**

Red mullet, fennel & basil **£20**

Herb ravioli, girolles & chard (v) **£13.50**

Barnsley chop, potato & anchoïade **£18**

Halibut, crab & baby leek **£24**

Braised short rib, beetroot & pearl barley **£18.50**

Côte de boeuf, fries & béarnaise 1kg **£60.00**

## **SIDES**

**£3.50 each**

Heritage tomatoes (v) . Garden leaf salad (v)

Chips, rosemary cheese (v) . Roasted rosemary potatoes (v)

## **DESSERTS**

Chocolate, blackberry & hazelnuts **£6.50**

Caramel fondant, granny smith sorbet **£6.50**

Baked custard & berries **£6.50**

Apple tarte tatin, vanilla icecream **£6.50**

Homemade ice creams & sorbets **£4**

## **ARTISAN CHEESE BOARD**

Served with saltine crackers, apple chutney

Three cheeses **£9** Five cheeses **£14**

Please let us know of any dietary requirements.

All our produce is seasonal and sourced from sustainable and, whenever possible, local farms and fishermen.