

· DINNER ·

Marcona almonds (v) £3.50 Nocellara olives £3.50
Coombeshead farm sourdough & hand patted butter £4.00

STARTERS

Porthilly oysters, iced rhubarb vinegar, three day pressed nasturtium oil £2.50
Isle of whyte tomato, Vulcombe farm goats curd, rape seed oil & frozen basil £9.50 (v)
Devon Charcuterie with onion marmalade £10.00
Potted style Loch Duart Salmon, English wasabi spring onions, watercress £11.50
Cornwall crab with yellow beetroots, lavender honey and buckler sorrel £10.50
Fried duck egg, black pudding, girolles, truffle £9.50

MAINS

Roast cod with Gara rock flowering rosemary, borlotti beans, grelot onions, agretti, jus gras £23.50
Roast butternut squash, rosemary infused chickpeas, tenderstem, harissa £16.50
Polenta with bubble and squeak flavours, Lancashire bomb, jacket potato crisps £15.50 (v)
Cornish rack of lamb, crispy sausage roll, jersey royals, wild garlic, roasting juices £25.50
Ribeye of beef for 2 persons, brown butter bearnaise, pickering watercress salad, sea salt chips £60.00
Market fish of the day (market price)

SIDES £4.50 each

Garden leaf salad, Chips with vinegar salt
Buttered curly kale, Best of season Jersey Royals

Our dishes are cooked to order please be understanding of wait times during our busy periods

Please let us know of any dietary requirements and allergies

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