

STARTERS

Sourdough bread & cultured butter (V)	3.95
Whipped feta with yuzu kosho, kale, cherry and apple salad, roasted almonds (V)	10.95
Vesuvius tomato & yellow peach salad, stracciatella, basil, smoked Alsace bacon	12.95
Crab on toast, confit lemon, natural yoghurt, sea herbs, sourdough	14.95
Crispy calamari, lime, Thai dressing, sweet chilli dip	14.95
Grilled King oyster mushroom salad, pickled chicory, truffle emulsion, shallot vinaigrette (V)	12
Porthilly oysters, shallot vinegar, lemon, Vietnamese dressing	3.50 each
Beef carpaccio, rocket, aged parmesan & truffle dressing	19.50
Add black perigord truffle £10 supplement	
Salad of Jerusalem artichokes, truffle vinaigrette, foraged herbs, bitter leaves (V)	14.95

MAINS

Beef burger, fontina cheese, bacon, caramelised onions, brioche bun, fries	20.5
Buttermilk fried chicken sandwich, Churchill sauce, brioche bun, fries	20.5
Free range chicken, braised morels, grilled baby leeks, mashed potato	24
Roasted cod, green thai & mussel curry, yellow courgette, spring onion, coriander	24
Seabass, mushroom dashi, pak choi salad, spicy ponzu	29
Tomato risotto, aged parmesan, black olive essence (V)	20
Pork T-bone, English peas, grillot onions, thyme infused sauce	28
Heritage cauliflower roasted & couscous, baby turnips, almond foam (V)	22
Steak cooked over charcoal served with green salad, béarnaise sauce, fries	
Rib eye	37
Sirloin	39
T-bone (1kg) to share	90
PIZZA & PASTA (All pizza's available gluten free)	
Handmade creste di gallo, king prawns, chilli & ginger infused bisque	19.5
Handmade rigatoni, nduja, mascarpone, basil, parmesan, confit tomatoes	19.5
Wood-fired pizza, tomato, mozzarella, basil (V)	16
Wood-fired pizza, tomato, mozzarella, pepperoni	18
Wood-fired pizza, tomato, rocket, taleggio, red onion, parma ham	18

SIDE ORDERS (£6.50 each)

Tenderstem broccoli

Green salad

Fries

Rocket and Parmesan salad, balsamic vinaigrette

Fine beans with confit shallot

Mashed potatoes

DESSERTS

Tahitian vanilla parfait, Gariguette strawberry, lemon verbena, white chocolate

9.5

Caramelised lemon tart, yoghurt sorbet, confit lemon

9

Araguani Valrhona chocolate mousse, blood orange sorbet, cocoa nib tuille

9.5

Vanilla and raspberry ice cream sundae, raspberry sauce, raspberry jelly, meringue, wafer

9

Selection of British and European cheeses, crackers and chutney

12.95

Selection of ice cream and sorbets

8

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A 12.5% discretionary service charge will be added to