

Classic Champagne Cocktail £13.50 | Rathfinny Sussex Sparkling £13.00 Strawberry Daiquiri £13.50 | Yuzu & Grapefruit Margarita £13.50

Snacks

Coastal Cheddar 'Welsh Rarebit' £6.50 | Truffle & Parmesan Loaded Triple Cooked Chips £7.50 Ortiz Anchovies, Pickled Shallot, Sourdough £6.00 | Red Pepper Hummus & Pita £6.00 Scotch Eggs £5.25 each

Starters

Gazpacho Andaluz, Cucumber Sorbet, Rosada Tomatoes, Garlic Croutons £12.50
Coastal Cheddar Soufflé, Crisp Ham Croquettes, Fresh Pea & Broad Bean Salad £15.50
English Burrata, Cumbrian Air Dried Ham, Peach & Lemon Verbena Tart, Frisée Salad £16.50
Lasagne of Wild Rabbit, Wood Blewits & Chervil £16.00
Chicken Liver & Duck Parfait with Fig Chutney, Toasted Brioche £15.50

Main Courses

Day Boat Cornish Whiting "Fish n Chips", Curry Sauce, Mushy Peas & Tartare Sauce £22.50

Cornish Line Caught Cod, Prawn Xo Dumpling, Pickled Chinese Cabbage, Roast Onion Dashi & Crispy Chilli £34.00

Braised Lamb Pastilla, Grilled Courgette, Pomegranate Ketchup, Barrel Aged Feta, Tzatziki & Lamb Sauce £34.00

Wiltshire Guinea Fowl Breast & Stuffed Tempura Courgette Flower, Broad Beans & Peas, Chicken Sauce £37.00

35 Day Dry Aged Roast Sirloin, Yorkshire Pudding, Greens, Horseradish Cream & Gravy £27.00

Today's Specials

Cornish Sardines on Toast, Heritage tomatoes, Black Olive Tapenade £13.50

Sides Dishes:

Buttered Greens £5.25 | French Fries £6.25 | Mash £6.25 | Roast Potatoes £6.25 | Romaine Lettuce, Pecorino & Anchovy Salad £8.50 | Tenderstem Broccoli, Hazelnut, Lemon £6.25

Desserts:

70% Valrhona Chocolate & Cookie Ganache, Mint Ice Cream, Coco Crunch £13.50 Copas Farm Strawberries, White Chocolate & Lavender Tart, Strawberry Ice Cream £13.50 Morello Cherry Soufflé, Salted Almond Ice Cream, Soured Cherry Jus £14.00 Baked Alaska £12.50 (15mins)

British Cheese: Tunworth, Black Cow Cheddar, Stilton, Rosary Goats Cheese, Chutney & Sesame Crackers £14.00

Cannelés de Bordeaux £4.50