



MENU

NIBBLES

GREEN OLIVES £5.00	MARINATED ANCHOVIES, LEMON OIL (F) £5.00	SMOKED ALMONDS (N) £5.00
MERCER BREAD £6.50 Maldon rosemary salt & pepper butter (G,M,E)	CHARCOAL ROASTED PADRON PEPPERS £8.00 Saffron & confit garlic emulsion (Vegan-G)	COBBLE LANE CHARCUTERIE £20.00 Salami, Coppa, Bresaola, rosemary focaccia, olive oil & balsamic & house pickles (M,G,SD)
BAGEL TOWER £39.00 FOR 2 SEVERN & WYE SMOKED SALMON, DRESSED CORNISH CRAB, PRAWN COCKTAIL, CAVIAR Selection of bagels, cream cheese, avocado, cucumber, tomato, red onion & pickled (F,C,G,E,M,SD,SE)		

STARTERS

ROASTED TOMATO & PEPPER SOUP £12.00 Basil oil, soya cream & rosemary focaccia (VEGAN-G,S)	CORNISH CRAB CAKE £18.00 Brown crab mayo, pickled fennel salad, avocado & coriander (C,G,E,M,SD,MU)
SMOKED HAM HOCK SCRUMPET £13.00 Balsamic pickled onions, Pommery mustard, baby gem salad & Piccalilli (G,E,SD,MU)	HOUSE CURED LOCH DUART SALMON GRAVLAX £18.00 Honey mustard dressing, English caviar, pickled cucumber & Guinness bread (F,E,MU,M,G,SD)
SALISBURY GOATS CURD & HERITAGE BEETROOT TARTARE £15.00 Radicchio, blood orange, pumpkin seed granola (SD,G,M,MU)	HEREFORD BEEF FILLET TARTARE CRUMPET £19.00 Cured egg yolk, horseradish emulsion, chives, balsamic pickled onions & rocket cress (E,SD,F,MU,G,M)

LAND

FROM CHARCOAL GRILLED HERON'S FARM BEEF 21 DAY AGED RIB-EYE 250GR £38.00 HEREFORD 28 DAYS AGED SIRLOIN ON THE BONE 400GR £44.00 Served with garden leaf salad, grilled field mushroom & vine tomatoes (SD,MU)
YOUR CHOICE OF SAUCE £3.00 – <i>Bearnaise (E,M,SD), Peppercorn (MU,SD,M), Red Wine jus (SD)</i>
HAY SMOKED DORSET 8 BONE LAMB RACK £80.00 (FOR 2) Potato terrine, charred broccoli, spring peas & red wine jus (M,SD)
PAN ROASTED GRESSINGHAM DUCK BREAST £30.00 Confit duck leg croquette, carrot puree, brown butter & red wine jus (SD,G,E,M)

SEA

FISH & CHIPS £26.00 Peterhead cod, triple cooked chips, crushed peas & tartar sauce (F,M,G,E,MU,SD)
CORNISH LOBSTER BOLOGNESE £28.00 Lobster tomato sauce, prawns, cured egg yolk, English caviar & tagliatelle (G,E,M,C,CE,SD)
CORNISH MONKFISH TAIL 400GR £34.00 Bourguignon sauce, button mushrooms, smoked bacon, bacon onions, Parmesan potato puree, truffle oil (F,E,M,SD)
EARTH ROASTED CAULIFLOWER STEAK £19.00 Romesco sauce, winter tomatoes, smoked aubergine & smoked almonds (VEGAN-SD,N)
LEEK & KEENS CHEDDAR QUICHE £22.00 walnut ketchup, garden salad & crispy onions (N,M,G,E,MU,SD)

SIDES £6.50

LEEK & COURGETTE GRATIN, KEENS CHEDDAR (M,G) TRIPLE COOKED CHIPS (G) HERITAGE ROASTED CARROTS, ANIS BUTTER, ORANGE OIL & CHIVES (M) HERITAGE TOMATO SALAD, PICKLED SHALLOTS, CRISPY ONION (SD,MU,G) GARDEN LEAF SALAD, CUCUMBER, RADISH, SHAVED CARROT, MUSTARD DRESSING (MU,SD)
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PUDDINGS

RHUBARB & BLOOD ORANGE TRIFLE, VANILLA CUSTARD, LADY FINGERS & WHITE CHOCOLATE (E,G,M,S) £10.50
MADAGASCAN VANILLA & BLUEBERRY CHEESECAKE, LEMON, DIGESTIVE & BLUEBERRY JELLY (M,E,G) £10.50
PINEAPPLE COLADA, RUM CARAMEL, COCONUT SORBET & CHOCOLATE GANACHE (VEGAN – S) £10.50
BRITISH CHEESE PLATE & HOUSE CHUTNEY (G,M,SD,SE) £18.00 Stilton blue, Somerset Brie & Keens Cheddar

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se) **In case of Allergy, please ask a waiter for more information**

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT