



Whilst you wait

House marinated olives VG GF – 5

Roast beetroot, baba ghanoush, sesame, dill VG – 8

Homemade focaccia, sundried tomato & garlic butter V VGO – 5

Small plates

Moules mariniere, homemade focaccia – 13

Butterflied king prawns, caper, lemon & pickled chilli salsa, brown butter GF - 16

Cornish bluefin tuna tartare, fried potato terrine, mustard, chives - 14

Duck liver parfait, mustard, pickles, sour dough - 13

Cured chalk stream trout, creme fraiche, fennel & watercress GF -12

Baked mini camembert, walnut & honey drizzle, roast figs - 11

Braised pork cheek, beef dripping waffle, bacon & crackling crumb – 14

Large plates

Glazed turkey crown, piccolo parsnips, fried greens, bacon jam GF - 22

Pan seared cod, clams, warm tartare cream, artichoke crisp - 23

Spiced squash risotto, chestnuts, crispy kale V - 17

Cornish monkfish tail, hen of the wood mushroom, charred corn, wild mushroom cream GF - 24

48 hour slow cooked venison shank, bourguignon sauce - 28

Seared pork tenderloin, fried potato gnocchi, celeriac puree, feta, sage - 21

Catch of the day – MP

Ask your server for our steaks & daily specials

Sides

Smoked mushroom & hispi skewers, salsa verde – 7

Fried sprouts & chestnuts – 6 Pomme puree – 5 Parmesan & truffle mayonnaise fries – 7

Maple roast piccolo parsnips – 5 Fried potato gnocchi, sage pesto, feta - 8

Please let our server know of any allergy or intolerance requirements before ordering as all known allergies are present in our kitchen. Service charge is not included in your final bill & left to your discretion, our servers & chefs get 100% of service charge. Please leave us a review on TripAdvisor or Google.