

THE RESTAURANT

2 COURSES £45

3 COURSES £50

4 COURSES £60

STARTERS

Chickpea

Chickpea dahl, chilli, ginger, goats cheese & crispy shallots

Butternut Squash

Squash veloute, truffle chantilly

Foie Gras & Quail

Mosaic of tea smoked quail, foie gras & dashi, milk bread

Duck

Duck presse, shitake mushrooms, master stock jelly

Salmon

Treacle cured salmon, cucumber, fennel & orange



MAIN COURSE

100z Ribeye

8oz Fillet £5 supplement

Roast prime south west steak, Kalamata olives, confit tomatoes, port jus, béarnaise & peppercorn sauce available

Rare breed Pork

Roast Gloucester old spot pork loin, truffle mash, slow cooked belly, braeburn apple

Salmon

Loch Duart salmon, wild mushroom risotto & pickled clams

Tagliatelle

Salt baked celeriac, rocket & smoked cheese

Lamb

Roast lamb loin, crispy lamb shoulder, Mediterranean flavours

Hake

Roasted hake, lemon veloute, courgette linguini, Cornish crab



SIDES

Truffle mash £6

Chips £4.50

Red cabbage £4.50

Heritage carrots £4.50

Gem salad, bacon & anchovies £4.50



Please let us know if you have any dietary requirements, or would like any information on allergens included in our dishes.

