



A LA CARTE MENU

(available Monday - Sunday lunch & Monday - Saturday dinner)

SCOTCH EGG 5.00
Mustard mayonnaise

STARTER

PEA & HAM SOUP 9.00

WILD MUSHROOMS ON TOAST 11.00
Caper berries, pickled walnuts and pistachios* (v)

SCALLOP WALDORF 19.50
Celery, walnut dressing, sea vegetables and dill oil*

LAPSANG SOUCHONG TEA-SMOKED SALMON 9.50
Sour cream butter and soda bread

POWDERED DUCK HAM 9.50
Heritage tomatoes, radishes, soft boiled quail's egg and truffle mayonnaise

MAIN COURSE

10OZ HEREFORD RIBEYE 39.50
Steak sauce and triple cooked chips

OXTAIL & KIDNEY PUDDING 25.00

CHICKEN & SMOKED BACON 27.00
Grilled lettuce, broad beans and mint oil

ROAST COD 30.00
Mussel and saffron broth with pickled vegetables

BROWN BREAD ROYALE 20.00
Cevennes onions, violet artichoke and marmite emulsion* (v)

SIDES

CORNISH NEW POTATOES, PARSLEY & DILL 4.50
SPINACH SALAD* 4.95 | BAY BUTTERED CARROTS 5.00 | TRIPLE COOKED CHIPS 6.00

DESSERT

LEMON TART 9.00
Raspberry and verbena sorbet (v)

QUAKING PUDDING 9.50
Cinnamon, nutmeg and compressed apple (v)

RHUBARB TRIFLE 9.00
Green tea, saffron custard and hazelnut praline*

CHOCOLATE FOOL 8.95
Cardamom, chocolate, cocoa nibs and blood orange sorbet (v)

A SELECTION OF THREE BRITISH CHEESES 13.00
Pear chutney and brown bread crackers with sour cherry and pecan bread*

(v) Vegetarian *These dishes contain nuts.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team.
Dishes are subject to change. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.