



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)

SMOKED CHICKEN LIVER PARFAIT 9.50
Sour cherry, nasturtium and crispy shallots

EARL GREY TEA-SMOKED SALMON 9.50
Sour cream butter and soda bread

POWDERED DUCK HAM 10.50
Heritage tomatoes, radishes, soft boiled quail's egg and truffle mayonnaise

MAIN COURSE

10OZ HEREFORD RIBEYE 42.00
Steak sauce and French fries

OXTAIL & KIDNEY PUDDING 25.00

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

ROAST PLAICE 30.00
Girolles, pickled cucumber, brown shrimp and mustard cream

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 | FRENCH FRIES 5.00

DESSERT

RASPBERRY TART 9.75
Pistachios and Earl Grey ice cream*

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

STRAWBERRY 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.