



CURED MACKEREL

Cucumber, samphire, apple & lemon £10

PRESSED HAM HOCK

Heritage carrot, piccalilli gel, mustard creme fraiche, chicken jus £10

SEARED SCALLOPS

Pea puree with crispy pancetta, caramelised cauliflower, citrus cream £14

PAN ROASTED PIGEON BREAST

Dark chocolate, beetroot textures, blackberry reduction £12

—

PAN ROASTED SEA TROUT

Confit potato, fennel, samphire, fish veloute, dill oil £24

CORN FED CHICKEN SUPREME

Wild mushrooms, tender stem broccoli, pommes anna, thyme jus £24

SEARED VENISON PAVE

Celeriac, heritage carrot, blackberry, kale, juniper jus £32

BEEF FILLET

Pomme puree, glazed shallot, autumn greens, red wine jus £40

—

DARK CHOCOLATE CREMEUX

Hazelnut praline, salted caramel, raspberry gel, cocoa tuile £9

ROASTED PLUM

Almond tart, plum sorbet, vanilla crème fraîche, toasted almond £9

CRÈME BRULEE

Lemon sponge, mini meringue, lemon gel £9

CHEESE BOARD £13

Keens Cheddar - Unpasteurised, extra mature tangy intense farmhouse cheddar with a distinct fresh citrus bite

Blue Wensleydale - Rich & buttery, balanced by a clean lactic sweetness

Cornish Brie - Delicious mild creamy flavour, melting smooth texture

*Vegan & vegetarian menu available please ask*



Served Thurs - Sat 12 - 3pm & 6 - 8.30pm