



HAM HOCK TERRINE

Piccalilli, micro salad, pickled vegetables £10

KING SCALLOPS

Miso, celeriac, pancetta, hazelnut £14

PIGEON

Beetroot, girolle mushroom, blackberry £12

SEA TROUT GRAVLAX

Grapefruit, cucumber, caviar, horseradish £10

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VENISON

Red cabbage, celeriac mash, cavolo nero cabbage, blackberry jus £32

LEMON SOLE

Samphire, mussel, shrimp, ratte potato, brown butter £24

BELLY PORK

Bubble and squeak, burnt apple, root vegetables, pig cheek £24

BEEF FILLET

Kohlrabi, girolle, bourguignon, dauphinoise £40

DARK CHOCOLATE TART

Red berry textures, mascarpone ice cream £9

MILLE FEUILLE

Strawberry, poached strawberries, chantilly cream, clotted cream ice cream £9

CRÈME BRULEE

Honeycomb, poached apricot, earl grey shortbread £9

RUM PANNA COTTA (ve)

Pina colada, pineapple compote £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 Blue - Delicious mild creamy flavour, melting smooth texture



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