



Porthilly Oyster, Bloody Mary Granita, Carraway | 3

Parmesan and Sea Salt Focaccia, Whipped Butter | 3.5

Pimento de Padron, Aioli, Black Pudding | 7.5

BABA GHANOUSH | Roasted Beetroot, Pomegranate, Toasted Buckwheat, Apple and Dill Relish | 11

TERRINE | Chicken Leg, Mangalitz Black Pudding, House Piccalilli, Pinot Noir and Matt's Sourdough | 12

SOUP | Butternut Squash, Puff Pastry Tuille, Goats Curd, Sage, Speck, Green Oil | 8

BURRATA | Fresh Fig, Heritage Carrot, Roasted Pecan, 10 Day Hung Biltong and Rocket Salad | 12

SEA TROUT | Applewood Smoked Gravdax, Samphire, Pickled Cucumber, Dijon and Toasted Rye | 14

GNUDI | Ricotta, Leek and Apple Relish, Candied Walnut, Watercress, Cauliflower and Mustard Sauce | 21

CUTTLEFISH | Ink Risotto, Fennel, Dried Tomato and Basil | 22

BEEF | Sirloin, Cauliflower Puree, Broccolini, Diced Celeriac, Spinach, Hazelnut & Parsley Dressing | 27

SCALLOP | Confit Chicken Wings, Miso Butter, Kale, Mushroom and Chicken Consommé | 25

LAMB | 24hr Braised Shank, Mint Salsa Verde, Squash, Rainbow Chard, Celeriac and Potato Terrine | 26

PAVLOVA | Cornish Clotted Cream, Blackberry Curd, Sloe Gin and Candied Pistachio | 8

S'MORE | Chocolate Chip Ice Cream Sandwich, Toasted Marshmallow, Banana and Walnut Compote | 10

CHAI | Toasted Ginger Cake, Milk Sorbet, Crème Fraiche and Pumpkin | 11

CHEESE | Baked Boy Laity, Toasted Sourdough, Honey, Beetroot and Apple Chutney | 13

MOCHA-AFFOGATO | Coca Sorbet, Espresso | 6.5

CHEF | Felix Craft

RESTAURANT | Rachel Grills

*For allergies and dietary requirements please inform our restaurant team