



Wednesday 16th May
DINNER
SNACKS

- Olives £4 || Almonds £4
Crumbled rye sourdough, raw butter £3.50
Smoked cod's roe, radish, cured egg £7
Chicken liver parfait, golden raisin, dried onion £4
Mangalitza croquette, wild garlic mayonnaise £4
Gull egg, spinach, chicken broth £6
Mangalitza bacon, chipotle, rocket £6
Thornback ray brandade, melba toast, capers £6
Scottish langoustines, mayonnaise £14
Cornish Pollack head £10

STARTERS

- Mozzarella, green olive, courgette, blackcurrant £8
Devon crab, burnt leeks, sea purslane £12
Smoked eel, asparagus, lovage, pickled onion, sea aster £11
Middle White pork & pistachio terrine, pickled cucumber, Kernal mustard £9

MAIN COURSES

- Cauliflower risotto, confit egg yolk, wild chervil, oats & seeds £16.50
Cornish thornback ray, herb butter sauce, kale £21.50
Suffolk lamb, artichoke, grelot onion, rocket £22
Cotswold Gold chicken, spring vegetables, mousseron, almond, preserved lemon £23.50

CHOPS

- Tamworth 350g £28
Swaledale barnsley 400g £35

STEAKS

- Brixham turbot 175g £20
Highland sirloin 350g £36
Aberdeen Angus sirloin 700g £72

SIDES

- Confit potatoes £5.50 || Kale, mustard, almonds £4.50 || Gem salad, caesar, radish £4

SAUCES

- Basil gribiche || Salsa rossa - £3 each

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information