



**Friday 10th August
DINNER**

SNACKS

- Olives £4 || Almonds £4 || Chorizo £4
Crumbled rye sourdough, raw butter £3.50
Stichelton custard, beetroot, walnut £4
Mangalitza croquette, mayonnaise £4
Sweetcorn, marmite butter £5
Cornish bass, truffle, seaweed, crab mayonnaise £8
Buffalo mozzarella, black olive, Capazzana £8.50
Chicken liver parfait, Australian black truffle, pig skin £14

STARTERS

- Peas, aged Tynsboro, lemon rind, herbs £9
Cornish mackerel, tomato, peach, broad beans, samphire, eel, almond £11.50
Devon crab, courgette, lovage, wild fennel, gooseberries £12
Mangalitza pork belly, radish, red onion £8

MAIN COURSES

- Parmesan polenta, Australian black truffle, courgette, egg yolk £16.50
Brixham turbot, sauce vierge £24
Norfolk quail, fermented shiitake, Parmesan sauce £22
Swaledale lamb, spinach, anchovy, sea aster £25

CHOPS

- Tamworth 350g £28
Swaledale Barnsley 350g £30

STEAKS

- Belted Galloway sirloin 400g £41
Belted Galloway bone in ribeye
700g/850g/950g £69/£84/£94

SIDES

- Confit potatoes £5.50 || Lollo rosso, buttermilk, almond £4.50
Potatoes, creme fraiche, lovage £5 || Bobby beans, pickled walnut mayonnaise £5

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