DINNER
Monday 19th November

SNACKS
Salsiccia del vastese £4
Stichleton custard, beetroot, walnut £4
Exmoor caviar, confit potato £16
Burrata, white truffle, olive oil £20
Smoked cod’s roe, cured egg yolk £8.50
Diver-caught scallop, black truffle, dripping breadcrumbs £10
Pheasant schnitzel, fermented shiitake £7

STARTERS
Salt-baked kohlrabi, clementine, capers, pear, Caussenard £9
Cornish hake, malt vinegar mayonnaise £8.50
Cornish mackerel, salsify, smoked eel, sherry cream £14
Middle White terrine, cornichon, Kernel mustard £12.50

MAIN COURSES
Delica pumpkin, goat’s curd, crosnes, sage £16.50
Jerusalem artichoke risotto, white truffle £40
Cornish red mullet, sea beet, bagna cauda, chickweed £26
Hereford beef, swede, pistachio, pine nuts, Madeira £28.50

WILD GAME
with trimmings
Wood pigeon £19.50 | Pheasant £20 | Partridge £24

CHOPS
Swaledale Barnsley 375g £32
Middle White 375g £30
Mangalitza 1kg £90

STEAKS
Ayrshire veal rump 200g £20
Ayrshire veal chop 350g £41
Angus sirloin 400g £48
Angus bone-in ribeye 750g/1kg £74/£98

SIDES
Sprout tops, shallots, bacon, chestnut £5.50
Cornish potatoes, pickled walnut, buckwheat £5.50
Confit potatoes £5.50

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
Please note game may contain shot