



## Thursday 22nd July

### SNACKS

- Sourdough, Jersey butter £4
- Smoked Devon eel, black olive & pea tart £8
- Lamb croquettes, pickled walnut mayonnaise £5
- Smoked cods roe, cured egg yolk, radish £8
- Mangalitza black pudding, burnt apple puree £10
- Chicken liver parfait, black truffle, hazelnut & Parker House roll £20
- Brixham turbot head & collar £24 | spine £15

### STARTERS

- Sweet corn, golden raisin, smoked chilli, yoghurt, garlic, peanut £12
- Chalk Stream trout, tomato butter sauce, wild fennel, samphire £14
- Cornish bass crudo, green tomato, fig, sancho £15
- Mangalitza, prune & pistachio terrine, pickle, peach ketchup £10

### MAINS

- Tomato & onion tart, herb salad, Ticklemore, ice wine vinegar £16
- Brixham turbot, roasted chicken sauce, tarragon, sorrel £28
- Whole Cornish bass, fennel & radish salad, chilli & lime £50

### STEAKS & CHOPS

- Swaledale lamb leg steak 400g £32
- Mangalitza chop 400g £36
- Highland sirloin 400g £48
- Hereford bone-in ribeye 800g £80 | 900g £90

### SIDES

- Mixed Cornish leaves £5
- Confit potatoes £6

### DESSERT

- Madagascan chocolate ice cream, vanilla custard, olive oil £10
- Raspberry & almond tart, creme fraiche £10
- Selection of cheeses, honeycomb £14