



RAW

Spicy Thai wing bean & mango salad, quail eggs, coconut-satay	8/12
Wild sea bass ceviche, golden beetroot, orange, sorrel	11/15
Yellow-fin tuna tartare, spiced avocado, black pepper dressing	12/18
6 / 12 Dungarvan rock oysters, shallot dressing, Vietnamese dressing	15/30

STARTERS

Spiced parsnip & Bramley apple soup, pickled walnuts, gingerbread croutons	7
Mixed heritage beetroot, Bosworth Ash goat's cheese, truffle honey	9
Kiln roast salmon salad, roast beetroot, sprouting broccoli, kohlrabi, wild rice	14/21
Severn & Wye Oak smoked Scottish salmon Cornish crab, soused cucumber	14
Pheasant, ham & foie gras terrine, raisin & whisky purée, toasted fig bread	12
Chargrilled Cornish squid, roasted red pepper, bulgar wheat & rocket dressing	11

SIDES 5

Creamed mashed potatoes
Rosemary fries
Cornish new potatoes
Spinach buttered • creamed • steamed
Baked carrots, cobnut butter
Gem heart & wild herb salad
Heritage tomato & shallot salad

EXTRAS

roast bone marrow	•	half lobster	•	wild mushrooms
8		15		8

SPECIALS

*Chicken, mushroom & leek pie with
roast breast, crushed celeriac, red
wine and chanterelles 18*

MAINS

Spaghetti al Pomodoro	8/12
Pumpkin & ricotta ravioli, crisp sage, brown butter	16
Steak frites	22
Cornish sea bass, Jerusalem artichokes, brown shrimp & mussel veloute	20
Beer battered fillet of haddock, pea puree, chips	18
Pan fried Guernsey ray wing, brown shrimp, crispy potatoes, samphire	19
Shepherd's pie, peas, heritage carrots	14
Cheeseburger, dill pickle, rosemary fries	14
Pan fried calf's liver creamed potatoes, melted onions, pancetta, balsamic vinegar	18
Traditional beef Wellington for two, creamed celeriac mash, braised savoy, foie gras bordelaise	66

GRILL

40 DAY AGED HEREFORD STEAKS	
Sirloin 300g	28
Bone in rib-eye 400g	32
Béarnaise • Stilton hollandaise • green peppercorn	
Cornish salt lamb cutlets	24
Dover sole grilled or meunière	38
Native lobster half or whole, garlic butter, chips	18/36
Market fish	£mp

DESSERT 7

Apple pie,
clotted cream

Baked white chocolate cheesecake,
cranberry compote

Lemon Tart,
crème fraîche

Salted caramel chocolate pot,
crème fraîche

Crème brûlée,
roast figs

Ice creams, sorbets

SAVOURIES 6

Devils on horseback

Scotch woodcock

DESSERT WINES

Muscat Beaumes de Venise 8/30
Domaine Durban, Rhone, France, 2013

Château Doisy Védrières 15/55
Sauternes, Bordeaux, France, 2003

Vinferno 17/60
Bonny Doon Vineyards, California, 2013

Château Broustet 75
Sauternes, Bordeaux, France, 2001