

STARTERS

Isle of Wight Tomato Salad | 19

Whipped goat's cheese, watermelon, yuzu kosho, black olives, ponzu

Roasted Orkney Scallop | 24

Truffle mash, apple purée, celeriac

King Prawn & Lobster Raviolo | 24

Smoked hay butter, courgette & basil, shellfish bisque

Brixham Crab | 22

Nashi pear, pickled mooli, dill, celery & samphire, yuzu

Organically Reared duck liver | 29

Yorkshire rhubarb & ginger, fennel pollen, hazelnuts, brioche

Dexter Beef Tartare | 22

Horseradish, tarragon emulsion, crispy potatoes, togarachi

MAINS

Herdwick Lamb | 42

Loire Valley white asparagus, wild garlic mash, crispy lamb belly, Amalfi lemon, lardo di Colonnata

Line-Caught Sea Bass | 39

Koji glazed maitake mushrooms, vadouvan, tempura St Austell Bay mussel

Merryfield Duck | 42

Heritage beetroot, confit quince, lingonberry sauce, tardivo salad

Newlyn Cod | 38

Roasted morels, cockle & pancetta Bordelaise, braised leeks, wild garlic

FROM THE JOSPER GRILL

Hereford prime beef Fillet | 56

Triple-cooked chips, salad, béarnaise & peppercorn

Hereford prime beef Sirloin | 46

Triple-cooked chips, salad, béarnaise & peppercorn

Hereford prime beef Ribeye | 48

Triple-cooked chips, salad, béarnaise & peppercorn

Hereford prime Côte de Bœuf | 112

Hash brown, black garlic emulsion, celeriac remoulade, ox cheek bordelaise (for 2)

Cornish Monkfish Meunière | 36

Crispy capers, lemon, parsley & brown butter

Devon White Chicken Chasseur | 79

Pancetta, truffle mash, tarragon & braised mushrooms (for 2)

SIDES

Mashed Potato | 7

Triple-Cooked Chips | 8

Green Bean & Truffle Salad | 9

Leaf Salad, Blue Cheese Dressing | 5

Braised Red Cabbage | 9

Tenderstem Broccoli | 7