

STARTERS

Isle of Wight Tomato Salad | 20 Whipped goat's cheese, watermelon, yuzu kosho, black olives, ponzu

King Prawn & Lobster Raviolo | 26 Smoked hay butter, courgette & basil, shellfish bisque Organically Reared duck liver | 29 Yorkshire rhubarb & ginger, fennel pollen, hazelnuts, brioche

Orkney Scallop tartare | 22 Granny Smith apple & wasabi vinaigrette, kaffir lime, elderflower Brixham Crab | 24 Nashi pear, pickled mooli, dill, celery & samphire, yuzu Dexter Beef Tartare | 24 Horseradish, tarragon emulsion, crispy potatoes, togarachi

MAINS

Herdwick Lamb | 42 Loire Valley white asparagus, wild garlic mash, crispy lamb sweetbread, Amalfi lemon, lardo di Colonnata Merryfield Duck | 42 West Country smoked eel, English cherries, Coco de Paimpol, Madeira sauce

Cornish turbot | 45 English broad beans, smoked bacon, pea beurre blanc warm tartare sauce Newlyn Cod | 38 Prawn stuffed courgette flower, almond tapenade, Gordal olives, Courgette & basil sauce

FROM THE JOSPER GRIL

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 bone-in sirloin | 100 roasted Linzer potatoes, chimichurri sauce, gem lettuce & blue cheese salad (for 2)

Cornish Monkfish Meunière | 36 Crispy capers, lemon, parsley & brown butter Roasted Devon White Chicken | 75 crispy leg, bacon crumb, Caesar salad, jus gras (for 2)

SIDES

Mashed Potato | 7

Triple-Cooked Chips | 8

Green Bean & Truffle Salad | 9

Leaf Salad, Blue Cheese Dressing | 5

English runner beans |9

Tenderstem Broccoli | 7