

## STARTERS

## Isle of Wight Tomato Salad | 20

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

# Orkney Scallop Tartare | 22

Granny Smith apple & wasabi vinaigrette, kaffir lime, elderflower

# King Prawn & Lobster Raviolo | 26

Smoked hay butter, courgette & basil, shellfish bisque

#### Brixham Crab | 24

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

## Organically Reared Duck Liver | 29

Muscatel grapes, verjus, confit apple & five spice toasted brioche

#### Norfolk Quail | 22

Jeruselum artichoke, chestnut, smoked pancetta, Maitake dashi

## **MAINS**

#### Herdwick Lamb | 42

Violet artichoke barigoule, mashed potato, crispy lamb sweetbread, Amalfi lemon, lardo di Colonnata

#### Cornish Bluefin Tuna | 38

Seared loin, red onion & smoked almond piperade, Isle of Wight tomato gazpacho, sauce vierge, foraged sea herbs

#### Anjou Pigeon | 45

Sweetcorn pearl barley, Black garlic, Morteau sausage, persillaid butter, Crispy legs, Medjool date

#### Newlyn Cod | 38

Prawn stuffed courgette flower, almond tapenade, Gordal olives, Courgette & basil sauce

#### FROM THE JOSPER GRLL

## Hereford Prime Beef Fillet | 56

Triple-cooked chips béarnaise & peppercorn sauce

# Hereford Prime Beef Sirloin | 46

Triple-cooked chips béarnaise & peppercorn sauce

## Hereford Prime Beef Ribeye | 48

Triple-cooked chips béarnaise & peppercorn sauce

#### 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

#### Whole Roasted Devon Chicken | 75

Crispy legs, bacon, Caesar salad, jus gras (for 2)

#### **SIDES**

Mashed Potato | 7

Triple-Cooked Chips | 8

Tenderstem Broccoli | 7

Cos salad, Blue cheese dressing, crispy onions | 7

English Runner beans | 7

Green Bean, Truffle Salad & Hazelnut pesto | 9