



DINNER MENU

Homemade Bread & Flavoured Butter

-SNACKS-

Chilli & Garlic Olives (v) 6
Chicken Crackling, Sage & Onion Mayo 7
Pork Crackling & Toffee Apple Purée 7

-STARTERS-

Beetroot, Goats Curd & Pine Nut (v) 12
Pork Paté Smoked Bacon, Ham Hock, Piccalilli, Bacon Brioche 13
Caramelised Onion Velouté Parmesan Crouton, Pickled Shallot (v) 11
Smokin' Brothers Salmon, Crème Fraiche, Crouton, Cucumber & Shallot 13
Wild Garlic and Goats Cheese Arancini, Pea Puree, Truffle Dressing (v) 12
Jersey Royal Potato, Asparagus, Shallot, Watercress Emulsion, Crouton (v) 12
Burrata, Crushed Peas, Crispy Chilli Oil, & Toasted Focaccia (v) 14
Mosaic Sea Trout and Plaice Terrine, Nori, Avocado Puree, Chilli & Soy 13
Cornish Crab Risotto, Pickled Lemon & Saffron 18/32

-MAINS-

Seared Beef Rump, Braised Brisket Stuffed Onion, Creamed Potato, 33
Market Fish, Prawn Beurre Blanc, Cornish New Potatoes 35
Maple Glazed Pork Loin, Sage & Onion Rosti, Burnt Apple Purée 32
Roast Rump Of Lamb, Pearl Barley and Wild Garlic Risotto, Asparagus 32
Cornish Hake, Sweetcorn, Braised Baby Fennel & Creamed Potato 31
Duck Breast, Creamed Potato, Braised Carrot, Girolles & Hazelnut 31
Spring Risotto, Wild Garlic, Pea, Charred Roscoff Onion (v) 28
Parmesan Gnocchi, Butternut Squash & Hen of the Woods (v) 28

Steaks

170g Bavette Steak, Peppercorn Sauce, Shallot & Radish Salad & Fries 30
225g Rib Eye Steak, Wild Mushroom Cream Sauce, Fries and Watercress 40

-SIDES-

Fries (v) 6
Mediterranean Chickpea Salad, Feta Cheese (v) 7
Seasonal Green Veg, Parsley Butter (v) 6
Roast Hispi Cabbage, Sriracha Mayo, Crispy Onion (v) 6
Caesar, Anchovy, Parmesan, Smoked Bacon & Crouton 6
New Potatoes, Nori Butter Sauce (v) 6

(v) vegetarian, (vg) dish can be adapted to be vegan. Please ask server.

Some of our dishes may contain allergens. If you have any questions or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A discretionary 12.5% service charge is applied as standard to all bills.



-PUDDING-

Rum Glazed Pineapple, Peach & Passion Fruit Sorbet (v) 12
Vanilla Panna Cotta, Poached Yorkshire Rhubarb & Almond (v) 11
Chocolate Delice, Pistachio Sponge, Aerated Chocolate, Sour Cream Sorbet (v) 12
Chocolate & Hazelnut Affogato, Extract Coffee Espresso & Ice Cream (v) 12
Carrot Cake, Mandarin, Candied Orange, Cream Cheese Semifreddo (v) 12
Cotswold Cheese Company Cheeses, Quince, House Chutney & Crackers 13

Pudding Wine 75ml

St Stephans Crown Tokaji Aszu 2019
£8
Châteaux Petit Verdrines Sauternes 2017
£10.5
L'Ancienne Cure Monbazillac 2021
£10

Port 75ml

Quinta de la Rosa LBV
£9
Quinta de la Rosa Extra Dry White 50ml
£6
Quinta de la Rosa Tawny 10 Year
£13

Single Malt, Cognac & Armagnac 25ml

Oban 14 Year
£11
Bowmore 12 Year
£6
Glenkinchie 12 Year
£7
Cotswolds Single Malt
£6.5
Grand Armagnac Janneau XO
£10
Courvoisier V.S Cognac
£4.25
Hennessy X.O Cognac
£22
Boulard Calvados
£5

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