



Served Tuesday to Saturday from 6pm

SNACKS & STARTERS

- Wasabi prawns 12
- Homemade sourdough focaccia with café de paris butter (v) 4.5
- Spanish gordal olives (v) 4.5
- Welsh rarebit and leek beignets (v) 7
- Devon wagyu tartare, pickled mustard seed, worcestershire aioli, yolk 14
- Rosemary gnocchi, jerusalem artichoke, crispy chickpea, parmesan (v) 8.5
- Mussels, cep sauce, dry cider, spiced sausage 9.5
- Whipped goats curd, baked fig, almond, chilli jam (v) 7.5

ROOTS, LAND & SEA

- Confit beef cheek, watercress, sour cream risotto, pink peppercorn jus 35
- Truffle & squash pithivier, braised onions, spinach, pine nuts (v) 26
- Sea bream, macaroni, spring onion, samphire, lobster cream, chilli 29.5
- Crispy miso cauliflower, lentil, mint, baked garlic, lime (v) 27.5

Add sliced fresh truffle to any course 12

SIDES

Maize chips & french onion dip (v) 6.5

Fermented root veg (v) 5.5

Sesame tenderstem broccoli (v) 5.5

DESSERTS

Molten chocolate tart, thai basil anglaise (v) 15.5

Iced nougat, poached pear, ginger crumb, orange
sauce (v) 13

Fresh cinnamon doughnuts, red berry jam, salt caramel
sauce (v) 12.5

British cheese board (v) 14.5

*Our menu is locally sourced and seasonal and changes regularly. The menu online at the time of booking may differ from the menu on the date of your reservation
Any allergies or dietary requirements should be made known prior to booking.*