

STARTERS

18 HOUR PRIMROSE HERD PORK BELLY (GF/ DF*)
parsnip puree, braeburn apple, crackling

HAND PICKED NEWLYN WHITE CRAB (GF*)
blood orange, mint, brown crab cracker

SMOKED HADDOCK DAUPHINES
celeriac, sea beets, dill

CREEDY CARVER CHICKEN AND LEEK TERRINE (GF/ DF)
tarragon aioli, Korev pickled girolles

MARINATED BURRATA (V/ GF)
salt baked beetroot, chicory, walnut, truffle honey

BUTTERNUT SQUASH & COCONUT SOUP (VG/ GF/ DF)
chilli, lime, ginger

MAINS

BRAISED BEEF SHORT RIB (GF/ DF*)
broccoli, turnip, Perl Las blue cheese, crispy shallots, beef jus

CHAR SIU GLAZED DUCK BREAST (GF*/ DF*)
Chinese greens, radish, plum, confit leg bao bun

BREAM FILLET (GF*)
courgette & basil puree, saffron aioli, mussels, bouillabaisse sauce

MARKET FISH
please ask for today's fish special

CORNISH GOUDA POLENTA (DF*/ VG*)
rainbow chard, wild mushrooms, salsa verde

BBQ HISPI CABBAGE (V/ GF*/ DF*)
miso butter, dukkah, aubergine, coriander

BAVETTE STEAK (GF/ DF*)
fries, watercress, braised shallot, peppercorn sauce

SIDES all £4 each

- dauphinoise potatoes
- triple cooked chips with parmesan and white truffle oil
- garlic and thyme mash
- blood orange, chicory and watercress salad
- tenderstem broccoli with toasted almond butter

DESSERTS

PASSION FRUIT BAKED ALASKA (GF*)
mango, coconut, lime

DARK CHOCOLATE DELICE (GF*)
chocolate sable, white chocolate crumble

'RHUBARB & CUSTARD' (GF*)
vanilla bavarois, poached Yorkshire rhubarb, rhubarb sorbet

GREEN APPLE & PEAR CHEESECAKE (GF*)
hazelnut biscuit, pear sorbet

CHEESE BOARD
please ask for today's cheese | quince, damsel biscuits, celery