

STARTERS

18 HOUR PRIMROSE HERD PORK BELLY (GF) (DF*)
parsnip puree, yorkshire rhubarb, crackling

CREEDY CARVER CHICKEN LIVER PARFAIT (GF*)
shallot marmalade, granny smith, calvados jelly, honey & thyme brioche

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

CAULIFLOWER VELOUTÉ (GF) (V)
celery, poached pear, hazelnut

CHARRED MACKEREL (GF) (DF*)
Porthilly oyster cream, cucumber, radish, dill

SMOKED HADDOCK TARTLET
St Ewe egg, confit leek, chive oil

MAINS

CREEDY CARVER DUCK BREAST (GF*) (DF*)
spiced carrot, confit leg, clementine, quackling

12 HOUR WEST COUNTRY BEEF RIB (DF*) (GF)
purple sprouting broccoli, turnip, beef oats

HAKE LOIN
roast cauliflower, cauliflower puree, samphire, pickled apple & caper beurre noisette

MARKET FISH OF THE DAY
see your server for today's seasonal garnish

WILD MUSHROOM RISOTTO (V) (GF)
tarragon crème fraiche, pickled mushrooms

CHARGRILLED HISPI CABBAGE (V) (VG) (GF) (DF)
violet potatoes, courgette, castle franco salad

BAVETTE STEAK (DF*) (GF)
fries, confit tomato, watercress, peppercorn sauce

SIDES (€4 EACH)

dauphinoise potato

garlic & thyme mash

hand cut chips, parmesan, truffle oil

roast root vegetables, herb butter

rocket & parmesan salad

SOMETHING SWEET

DARK CHOCOLATE MOUSSE (GF*)
aero, malt biscuit, white chocolate cremeux

CHEESE BOARD- please ask for today's cheese (GF*)
damsel biscuits, celery, quince (*£2 Supplement)

RHUBARB & CUSTARD PARFAIT (GF*)
poached rhubarb, tonka bean crumble, sorrel

CHERRY & PISTACHIO "PAVLOVA" (GF)
pistachio chantilly, cherry compote, meringue chards

PEAR & ALMOND FRANGIPANE
poached pear, crème fraiche sorbet