

STARTERS

CONFIT CHICKEN TERRINE (GF*) (DF)
caesar salad, confit egg yolk, anchovy

BRAISED LAMB SHOULDER (GF*)
goats curd, samphire, pangrattato

PICKED WHITE CRAB
brown crab custard, pink grapefruit, mint, tuile

TERIYAKI MACKEREL (GF)
tartare, pickled cucumber, wasabi

BURRATA (V) (GF)
heirloom tomatoes, courgette & basil foam

BBQ ASPARAGUS (V) (GF) (DF*)
onion purée, pickled onion, aged cheddar

MAINS

STUFFED RABBIT SADDLE
braised leg & black pudding cannelloni, pea purée, asparagus

DUCK BREAST (GF) (DF)
confit heritage carrots, pickled fennel, plums, quackling, duck jus

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

HALIBUT (GF) (DF*)
pak choi, laksa sauce, dukkah, coriander

RED PEPPER & TOMATO RISOTTO (V) (VG*) (GF)
wild garlic pesto, baby leaves

SALT-BAKED BEETROOT (V)
goats cheese mousse, black olive tuile, balsamic

FILLET STEAK (GF)
hand cut chips, charred gem, à la Romana sauce (*£5 supplement)

SIDES (£4 EACH)

Cornish mid potatoes, herb butter purple sprouting broccoli, toasted almond butter

hand cut chips, parmesan, truffle oil baby leaf salad, rapeseed dressing

SOMETHING SWEET

STRAWBERRY MOUSSE (GF*)
ruby chocolate dome, strawberry salad, sable biscuit

CHILLED TONKA BEAN RICE PUDDING (GF)
poached peach, almond brittle, peach sorbet

PISTACHIO CAKE
cherry sorbet, crème fraîche, poached cherries

DARK CHOCOLATE DÉLICE (GF)
croquant, glaçage, raspberry sorbet, macerated raspberries

CHEESE BOARD - CHOOSE 3 OR 5 (*£2 or £5 supplement)
quince jelly, damsel biscuits, celery, grapes

Quickes Goats Cheese
Tunworth
Gouda

Cornish Kern
Per Las