

STARTERS

18 HOUR PORK BELLY (GF*) (DF*)
heritage carrots, gooseberry, nasturtium

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

CRAB & LOBSTER TORTELLINI
fennel, shellfish bisque

TERIYAKI MACKEREL
tartare, pickled cucumber, wasabi

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

MISO GLAZED AUBERGINE (V) (GF) (DF*)
pickled kohlrabi, feta, pomegranate

MAINS

RABBIT LOIN
langoustine scampi, tenderstem broccoli, romesco giant cous cous

DUCK BREAST (GF) (DF)
confit leg & butternut squash terrine, nectarine, chicory, 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)
Ticklemore goats cheese, 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

COCONUT CHEESECAKE (GF*)
mango sorbet, pineapple, chilli & rum salsa

ELDERFLOWER & YOGHURT PANNA COTTA
blueberry & lime sorbet, hibiscus, tuile

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