

## STARTERS

- 18 HOUR PORK BELLY** (GF)  
roast squash, pickled pear, crackling
- BRAISED LAMB SHOULDER** (GF\*)  
goats curd, samphire, pangrattato
- VODKA CURED DEVON TROUT** (GF\*) (DF)  
avocado, spiced tomato sorbet, linseed tuile, dill
- TERIYAKI MACKEREL**  
tartare, pickled cucumber, wasabi
- BURRATA** (V) (GF)  
glazed beetroot, chicory, truffle honey
- MISO GLAZED AUBERGINE** (V) (GF) (DF\*)  
pickled kohlrabi, feta, pomegranate

## MAINS

- GAME BIRD OF THE DAY** (GF)  
celeriac fondant, wild mushroom, liver parfait, apple
- VENISON LOIN** (GF\*)  
parsnip, cep purée, elderberries, sticky dumpling, jus
- POLLOCK LOIN** (GF\*)  
fish mousse, tender stem, mussel velouté, batter scraps
- HALIBUT** (GF) (DF\*)  
pak choi, laksa sauce, dukkah, coriander
- ROAST SQUASH RISOTTO** (V) (DF\*) (GF)  
rainbow chard, sage, pickled walnuts
- 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

- MUSCAVADO & MADEIRA TART**  
pear compôte, yoghurt sorbet
- COCONUT CHEESECAKE** (GF\*)  
mango sorbet, pineapple, chilli & rum salsa
- PRESSED APPLE TERRINE** (GF\*)  
spiced crumble, roast apple, Calvados anglaise
- DARK CHOCOLATE MOUSSE** (GF\*)  
milk chocolate Aero, malted biscuit, malt ice cream
- CHEESE BOARD - CHOOSE 3 OR 5** (\*£2 or £5 supplement)  
quince jelly, damsel biscuits, celery, grapes
- Quickes Goats Cheese      Cornish Kern  
Tunworth      Per Las  
Gouda