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## SALADS

<b>Cobb</b> baby Gem, avocado, sourdough, bacon	£9 / £16
<b>Greek</b> feta, olives, cucumber, tomato	£9 / £16
<b>Caesar</b> cos, pecorino, anchovies, lardons (add chicken £7 supplement)	£9 / £16

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## FROM THE COAST

<b>Cornish Sardines</b> Piri Piri oil	£13
<b>Oyster</b> ½ Dozen Porthilly Oysters	£18
<b>Line caught sea bass</b> artichoke and piperade	£26
<b>Lobster</b> ½ or whole grilled lobster, fries, lemon mayo	£24/£39

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## FROM THE GRILL

<b>Vineyard burger</b> Californian spiced fries, pickles, cabbage slaw	£17
<b>Hereford beef ribeye steak</b> mushroom hollandaise, proper chips and watercress	£33

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## DESSERTS

<b>Chocolate</b> 70% Amedei chocolate cremosa with orange	£12
<b>Lemon</b> Lemon Tart, raspberry sorbet	£9

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## STARTERS

<b>Vineyard cure Smoked Salmon</b> cultured cream, capers, sourdough blinis	£13
<b>Heirloom Tomatoes</b> olive, goats curd, tarragon	£12
<b>Berkshire Pork</b> turnips, apricot, wild garlic capers	£12

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## MAINS

<b>Packington Chicken</b> roasted, peas, baby gem, summer truffle	£24
<b>Beef shin ragout</b> slow cooked, tagliatelle, pecorino	£19
<b>Mac “n” Cheese</b> truffled, English summer bean salad	£16
<b>Hen of the Woods mushrooms</b> tofu, broad beans, endive	£18

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## SIDES - £4 EACH

proper chips - Californian spiced fries - new potatoes - green salad  
hispi cabbage & hazelnuts - cabbage slaw - tomato & basil salad

<b>Passion Fruit</b> Passion fruit cheesecake, caramel and mango	£10
<b>Cheese</b> Seasonal farmhouse cheese, chutney, raisin & walnut bread	£12