

May

Individual Caramelised pear tarte Tatin, tonka bean ice cream £8
Please order in advance as this dish requires 25 minutes cooking time



Chicken liver parfait, fennel crackers £8

Torched mackerel, gazpacho, basil kombucha £10

House sourdough & caramelised rosemary butter (v) £6

Wild rabbit croquette, tarragon mayonnaise, garden pickle £7

Rainbow tomato tartare, black olive, yellow pepper (v) £7

Cornish crab, charred sweetcorn, Granny Smith £12

Pear & walnut, wild honey, truffled burrata (v) £9



Half a grilled Cornish lobster, garlic butter, aioli, skinny fries £35

Hand rolled nettle fazzoletti, young peas, nasturtium flowers (v) £16

50-day aged Dunwood Farm rib-eye of beef, chopped salad, anchovy, hand cut chips £29

Panko breaded plaice goujon, warm tartare sauce, tender stem broccoli £19

Pot au feu, spring vegetables, sunflower seed sourdough, marmite butter

Staffordshire lamb rump, samphire, curried mussels, lamb bacon £27

Side Orders £4

Petits pois à la française - hand cut chunky chips - skinny fries
garden salad - buttered Jersey Royals

Please inform us of any allergies that you may have, and the manager will be happy to advise you.
A discretionary service charge of 10% is included in the final bill