

STARTERS

Broccoli Soup, Crème Fraîche, Toasted Almonds (V)	12.50
Steelhead Cured Sea Trout, Cucumber, Buttermilk, Lovage	16.50
Steak Tartare, Pickled Onion, Chive, Smoked Dressing	17.50
Heirloom Tomato Salad, Gazpacho Dressing, Tomato Crisp (V)	16.50
Brixham Crab, Radishes, Elderflower, Apple	18.00
Beetroot, Goat's Cheese, Balsamic Gel, Beetroot Meringues (V)	13.50
Orkney Scallops, Jerusalem Artichoke, Fresh Black Truffle, Chicken Jus	26.00

Available Monday to Sunday

Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team.

A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.

MAIN COURSES

Cornish Stone Bass, Chorizo, Beurre Blanc, Bell Pepper	34.00
English Lamb Rack & Belly, Green Asparagus, Black Garlic	42.00
Native Lobster, Caviar, Sea Vegetables, Baby Carrots, Bisque Velouté	48.00
Asparagus & Pea Risotto, Lemon, Fresh Herbs (V)	28.00
Corn Fed Chicken Breast, Croquette, Mushrooms, Potato Fondant, Celeriac	32.00
Longhorn Beef Sirloin, Short Rib, Leek, Onion, Red Wine Jus	39.00
French White Asparagus, Roasted Almonds, Fermented Asparagus Sauce (V)	28.00

SIDES

Truffle Pomme Purée	7.50
Mixed Leaves, French Dressing	7.50
Carrots, Honey & Mustard	7.50
Heritage Tomato Salad, Balsamic, Basil	8.00

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