



## STARTERS

Roasted Cauliflower Soup, Pickled Walnut (VG)	12.50
Steelhead Cured Sea Trout, Cucumber, Buttermilk	16.50
Steak Tartare, Pickled Onion, Chive Crumb, 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, Sweetcorn, Lemongrass, Lovage	26.00

*Available Monday to Sunday*

*Please speak to a member of staff before ordering if you have any allergies or intolerances.  
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
Roasted Turbot, Dorset Cockles, Courgettes, Caviar Velouté	40.00
Asparagus & Pea Risotto, Lemon, Fresh Herbs (V)	27.00
Corn Fed Chicken Breast, Croquette, Mushrooms, Potato Fondant, Celeriac	32.00
Longhorn Beef Sirloin, Short Rib, Leek, Onion, Red Wine Jus	39.00
Linguine, Scottish Girolle Mushrooms, 36 month Aged Parmesan (V)	28.00
To compliment your dish – Australian Winter Truffles, 1 gram Our finest black truffles, rich, earthy & decadent	12.00

## SIDES

Truffle Pomme Purée	8.50
Mixed Leaves, French Dressing	7.50
Fine Green Beans, Crispy Shallots	7.50
Carrot, Honey & Mustard	7.50
Heritage Tomato Salad, Balsamic, Basil	8.00

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