

STARTERS

Winter Spiced Parsnip Soup, Salted Walnuts, Granny Smith Apples (VG)	12.50
'Small Batch' Gin Cured Scottish Salmon, Horseradish, Cucumber & Dill	16.50
Steak Tartare, Pickled Onion, Chive Crumb, Smoked Dressing	17.50
William Pear, Walnut, Chicory Salad, Stilton Blue Cheese Dressing (V)	13.50
Brixham Hand Picked Crab, Blue Radishes, Elderflower Gel	18.00
Slow Cooked Hen's Egg, Truffled Artichoke, Pickled Trompettes, Brioche (V)	16.50
Orkney Scallop, Smoked Mussels, Shiitake & Leek Chowder	23.50

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

Scottish Isle of Gigha Halibut, Cauliflower 3 Ways, Champagne & Caviar Sauce	37.00
Rhug Estate Fallow Deer, Red Wine Braised Salsify, Beetroot, Blackberries	40.00
Iron Bark Pumpkin Risotto, Chestnuts, Pumpkin Seeds, Sage (V)	29.00
Hereford Beef Fillet, Cep Mushroom Puree, Shallot, Hazelnut, Bone Marrow Jus	43.00
Corn Fed Chicken Breast, Heritage Carrots, Truffle Chicken Jus	34.00
Atlantic John Dory, Baby Fennel, Orange, Saffron & Calamansi Sauce	36.00
Fresh Linguine Pasta, Wild Mushrooms, Pecorino Cream (V)	28.00

English Countryside Black Winter Truffles- Supplement 12.00

From the Woods of Wiltshire, Hampshire & Somerset

SIDES

Truffle Mash Potato	8.50
Mixed Leaves, French Dressing	7.50
French Beans, Crispy Shallots	7.50
Carrots, Honey & Mustard	7.50
Quinoa Salad, Cranberries, Hazelnuts	8.00

Available Monday to Sunday

*We would respectfully require minimum one main course per person upon dining with us.
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