



STARTERS

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	18.50
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

*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

Scottish Halibut, Cauliflower 3 Ways, Champagne & Caviar Sauce	37.00
Cornish Lamb Cannon, Crispy Belly, Sweetbread, Crushed Peas, Lamb Jus	40.00
Wild Garlic Risotto, Heritage Cherry Tomatoes, Pesto, Parmesan Crisp (V)	29.00
Hereford Beef Fillet, Cep Mushroom Purée, Shallot, Hazelnut, Bone Marrow Jus	44.00
Merryfield Duck Breast, Blood Orange, Red Endive, Szechuan Pepper	38.00
Roasted Monkfish, Shaved 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	8.00
Carrots, Honey & Mustard	7.50
Caesar Salad, Parmesan, Anchovy, Croutons	8.50

Available Monday to Sunday

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