



STARTERS

Carrot & Star Anise Soup, Puffed Wild Rice, Hazelnuts, Coriander (vg)	12.50
Seared Yellowfin Tuna, Wasabi Avocado Puree, Sesame, Yuzu Ponzu Dressing	24.00
Steak Tartare, Pickled Onion, Chive Crumb, Smoked Dressing	18.50
Heritage Tomatoes, Datterini Sorbet, Vanilla & Lovage Water (v)	16.50
Brixham Hand Picked Crab, Blue Radishes, Elderflower Gel	18.00
Rabbit, Ham Hock & Pistachio Terrine, Plum Chutney, Cornichons	16.50
Orkney Scallops, Spring Vegetables, Seaweed Dashi, Chilli Oil	24.50

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, New Forest Asparagus, Black Garlic & Peppercorn Sauce	46.00
Merryfield Duck Breast, Blood Orange, Red Endive, Szechuan Pepper	38.00
Roasted Monkfish, Seafood Fregola, Roasted Red Pepper & Tomato Sauce	37.00
French White Asparagus, Morel Mushrooms, Duck Egg, Tarragon Hollandaise (v)	34.50

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 a minimum of one course per person when dining with us.
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