

DINNER MENU

STARTERS

Tempura cod cheeks, crushed minted garden peas, spicy mayonnaise and a potato espuma

Duck liver crème brûlée, rhubarb and apple chutney and a thyme and honey brioche

Truffled potato cannelloni, asparagus panna cotta, pickled onions and a roasted onion emulsion

Cornish mackerel, leek and tarragon cream, leek oil, crispy capers and wilted sea beet

Aged beef tartare, confit egg yolk, baby cornichons, radish and a horseradish cream

Spinach, burrata and smoked garlic ravioli with a spinach sauce and charred broccoli

MAIN COURSES

Fillet of Torre Meadow beef, chive croquettes, salsify, rainbow chard,
sautéed king oyster mushrooms and a red wine jus (£9 supplement)

Cherry Orchard pork belly, apple and potato terrine, black pudding fritters and garden peas

Free range chicken, confit potatoes, tender stem broccoli, shimeji mushrooms and a crispy chicken wing

Cornish hake, monks beard, feuille de brick pastry, roasted swede, parsley purée and lemon beurre blanc

Lime cured sea trout, marsh samphire, saffron potatoes, caperberries and a brown shrimp vinaigrette

Cauliflower, pinenut and quinoa nuggets, chilli chutney, turmeric sauce and cauliflower textures

DESSERTS

Bramley apple and sultana crumble, ginger ice cream and an Armagnac cream

Caffè latte and hazelnut bar, milk powder and a praline ice cream

Banana and Madagascan vanilla crème brûlée, shortbread and a tonka bean ice cream

Dark chocolate and stout entremet, brandy snap and chocolate oil

Pineapple and coconut Swiss roll, honeycomb and a coconut and lime cream

Selection of cheeses with flavoured wafers, celery, grapes and chutney

2 courses £44.00 / 3 courses £55.00

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 12% will be added to your bill & VAT is included

*"I have very simple tastes, I am always
satisfied with the very best"*

OSCAR WILDE