



À La Carte

SERVED 12-3pm MONDAY TO SATURDAY

Nibbles

Rosemary Focaccia – *Cold Pressed Rapeseed Oil (vg) or Whipped Chicken Skin Butter* £6

Kalamata and Nocarella Olives – *Aromatic and Citrus Marinated (vg/gf)* £6

Also see our light bites menu overleaf

To Start

Cotswold White Chicken, Wiltshire Ham & Parsley Terrine – *Piccalilli, Truffled Brioche* £11.5

Cornish Crab - *Tomato & Saffron Jelly, Cucumber, Beetroot, Lemon, Radish, Tuille* £14

Beetroot Terrine – *Goats Cheese Mousse, Caramelised Walnuts, Cracker Bread, Seeds (v)* £10.5

Cornish Scallops – *Confit Chicken, Black Pudding, Cauliflower Puree, Sea Herbs, Roe Espuma Roast* £15

Butternut Squash Soup – *Crispy Sage, Apple (vg)* £9.5

Sharing Starters

Flatbreads – *Whipped Feta, Harissa, Lemon, Sumac* £16

Charcuterie - *Cured Meats, Wyfe of Bath, Truffled Brioche, Onion Chutney* £18

For Mains

Dry Aged Beef Fillet – *Potato & Summer Truffle Terrine, Spinach, Red Wine Sauce* £35

Lamb Rump – *Fondant Potato, Shallot Puree, Trompette Noire, Rosemary Sauce* £29.5

Cornish Hake – *Herb Gnocchi, Curried Mussel Veloute, Coriander* £24.5

Harissa Spiced Cauliflower – *Braised Lentils, Coconut Yoghurt, Flatbread* £20

Handmade Beef Burger or Veggie Burger – *Brioche, Gem Lettuce, Beef Tomato, Virgin Mary Rarebit, House Ketchup, Tomato Salad* £18

Pie of the Day – *Beef Dripping Pastry, Buttered Mash, Tender Stem, Red Wine Sauce* £21

Battered Hake – *Triple Cooked Chips, House Made Mushy Peas, Tartare Sauce* £19

Dry Aged Sirloin Steak – *Confit Mushroom, Roasted Cherry Tomatoes, Watercress, Red Wine Sauce* £30

Additions – £6 each

Buttered Seasonal Greens Triple Cooked Chips Orchard Salad

Rocket & Parmesan Salad Courgette, Pea, Mint & Feta Salad

*GF = gluten free, CGF = can be GF; VG = Vegan, CVG = Can be Vegan
Please be aware we are **card only**. A discretionary 10% service charge
will be added to you bill*