

THE LOCK UP

Evening menu

To begin

Marinated Kalamata & Gaeta olives 2.50

Bread with balsamic reduction & oil 2.00 per person

Rosemary & olive oil focaccia & olives 3.50

Marcona almonds 2.00

Starters

Rabbit & game terrine, rabbit bon bon, sage & chestnut salsa, cranberry gel, toast 6.50

Beetroot gravadlax, smoked trout mousse, pickled chicory, crostini 6.50

Carrot, orange & ginger soup, bread & butter 5.00 (vg)

Cornish mussels, West Country cider, leek, cream, bread & butter 6.50

Burrata, charred fennel, fig jam, basil & chervil pesto 6.50 (v)

Seared pigeon breast, black pudding fritter, quail egg, spiced beet purée 6.50

Sides

Fat chips 3.00 Seasonal greens 3.00

Mixed leaf salad 2.50 Sautéed potatoes 3.00

Mains

Spiced sweet potato, confit celeriac & pearl barley Wellington, charred sprouts and carrot, violet potato soubise 13.50 (VG)

Gnocchi, caramelised shallot, wild mushroom butter, pecorino, candied walnuts 13.50 (v)

Fillet of Newlyn landed cod, spiced rosti, coriander sauce vierge, cauliflower purée 16.50

Whole line caught sea bass, sautéed new potatoes, lemon & parsley butter, anchovy & caper salad 19.50

Seared duck breast, pheasant & fig boudin, pomme Anna, buttered neeps 18.50

Venison haunch, burnt onion doughnut, potato purée, wilted sprout tops, Oxford Sauce 21.00

Chargrilled rump steak (8oz), pickled red onion salad, green peppercorn sauce, fat chips 16.50

Reef & Beef; Chargrilled 8oz rump steak, garlic & herb prawns, celeriac remoulade, dressed mixed leaves, fat chips 20.50

Fowey mussels, West Country cider, leek, cream, fat chips 13.50

Please inform us of any allergies or dietary requirements. All meals are made on site and we are happy to talk you through any of the dishes.