

Evening Menu

Thursday – Saturday, 6pm – 9pm

Sourdough, rosemary focaccia, balsamic, oil 4

Sourdough, rosemary focaccia, mixed marinated olives 6

starters

Slow braised ox cheek, panko ox tongue, pickled pear, parsnip 7.5

Chargrilled confit celeriac, spring onion soubise, leek bhaji (vg) 7

Cornish mussels Basque style, rosemary focaccia 7.5

Kimchi, rice wine pickles, ginger, toasted sesame, spiced kohlrabi spring roll (vg) 7

Cured mackerel and beet mille-feuille, pink grapefruit, chervil 7

mains

Fennel & shiitake agnolotti, sage butter, king oyster mushroom, hazelnut (v) 16

Halibut, Jansson's Temptation, anchovy crumb, pea & fennel salsa, parsley cream 25

Rump of lamb, black olive and goats curd croquette, sweetbreads, pickled blackberry 25

Chargrilled octopus & confit squid, cockle and squid ink arancini, cavolo puree, lobster gravy 25

Fillet of beef, English mustard doughnut, salt beef hash, onion textures 27

sides

Sautéed vitelotte & ratte potatoes 3.5

Braised hispi cabbage, garden greens 3.5

desserts

Poached Rhubarb, frangipane, semifreddo 6.5

Dark chocolate fondant, pecan brittle, salt caramel ice cream 7

Guernsey junket, black treacle granola, Cheddar Valley strawberries 6.5

West Country soft cheese, black onion seed crackers, tomato and balsamic chutney 8

All dietary requirements can be catered for. Please ask

A discretionary 10% Service Charge is added to tables of 5 or more.