

Evening Menu

Thursday – Saturday, 6pm – 9pm

Rosemary focaccia, sourdough, oil 4

starters

Porthilly oysters (2), mignonette, dill pickled lemon (gf) 6

Heritage tomato tarte tatin, toasted coriander and chervil salsa (vg) 7

Seared duck tartare, cured egg yolk, fennel salt chips 7.5

Pickled beetroot goats cheesecake, walnut pesto 7

Cornish lobster thermidor, claw meat, herb & apple, salted charcoal sablé 9

Cured mackerel, pink grapefruit, pickled grape, pressed cucumber (gf) 7

Charred asparagus, cecina, duck egg, toasted almonds (gf) 7.5

mains

Dry-Aged Wiltshire beef rump, pomme anna, Roscoff & red onions. English mustard & brandy cream reduction (gf) 25

Slow roasted garlic, parmesan & butternut rotolo, burnt onion, purple sprouting broccoli, black garlic miso dressing (v) 17

Seared hake 'Espagnol' Ramero peppers, black olive, paprika oil, paillason potatoes (gf) 22

Seared pork loin & pancetta, sticky pig cheek, boudin fritter, crackling, caramelised pineapple, charred gem, pomme purée (gf) 22

Steamed Fowey mussels, cider, fennel, samphire, garlic & cream. Crab rarebit 18

desserts

Lemon meringue, Chantilly cream, local rhubarb 6.5

Dark chocolate truffle mousse, salted almond, Cointreau sponge, burnt orange syrup 6.5

Strawberry & white chocolate bavarois, raspberry sorbet, vanilla shortbread 6.5

Dorset Blue Vinny, Bath soft, onion seed crackers, chutney 8

All dietary requirements can be catered for. Please ask.
A 10% Service charge is added to parties of 5 or more.