

Evening Menu
Thursday – Saturday, 6pm – 9pm

Bread, oil & balsamic 4.5

starters

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

Seared aromatic duck tartare, soy-cured egg yolk, fennel salt chips 7.5

Pickled beetroot goats cheesecake, walnut pesto (v) 7

Lobster thermidor, claw meat, apple & herb, charcoal parmesan tuille 9

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

Korean fried cauliflower, kimchi, dukkah, spring onion oil (vg) (gf) 7

mains

Dry-Aged Wiltshire beef rump, pomme anna, alliums, English mustard
& brandy cream reduction (gf) 25

Salt baked beetroot & garlic miso pastry, confit fennel, carrot & hazelnut salad (vg) 17

Cornish Stone bass fillet 'Espagnol', charred tenderstem & watercress, smoked bass bon bon, hollandaise 22

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

Fowey mussel & saffron chowder, cured sea trout, herbed new potatoes, crab rarebit 18

desserts

Sticky toffee pear cake, butterscotch, salted caramel ice-cream 6.5

Dark chocolate mousse, Marquis sponge, salted almond, café anglaise 6.5

White chocolate & strawberry bavarois, blackcurrant sorbet, 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.