

Evening Menu

Thursday – Saturday, 6pm – 9pm

Rosemary focaccia, sourdough, oil 4

starters

Cornish crab & grape salad, brown crab éclair 8

Wild mushroom on toast, Portobello ketchup, pickled Shimeji (vg) (gf) 7.5

Lamb faggots, sweetbreads, white onion purée shallot (gf) 8

Rabbit terrine, duck hash, caramelised pear, brown sauce (gfo) 8

Leek & goats cheese cannelloni, confit leek, artichoke crisps (v) 7.5

Seared scallop, panko pig cheek, roe cream, garlic miso crumb 8.5

mains

Seared duck breast, seaweed Pomme Anna, sesame prawn toast, ponzu jus, charred radicchio 23

Chargrilled confit celeriac, beetroot arancini, kale pesto, rainbow chard, heritage carrot (vg) (gf) 17

Cornish skate wing, brown caper butter, Morecambe Bay shrimp, samphire, wilted greens, chive new potatoes (gf) 23

Gnocchi, cherry tomato tapenade, chicory, Autumn panzanella (v) 17

Chargrilled rump of beef, hash brown, braised ox tail, English mustard doughnut, peppercorn sauce 24

Smoked haddock & saffron Bouillabaisse, cockles & mussels, parmesan crouton, rouille crayfish croquettes 20

sides

Seasonal Greens 3.5 Sauteed new potatoes 3.5

desserts/cheese

Sticky toffee pear cake, butterscotch, vanilla ice-cream 6.5

Dark chocolate fondant, blackberry fool, brandy snap 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.