



## Starters

Heritage tomato, English halloumi, basil, tomato consommé	£ 8.50
Cured salmon, lime, wasabi, tapioca	£10.00
Steak tartare, chilli, cumin, avocado, caramelised shallot	£12.00
Cucumber gazpacho, salsa, cucumber sorbet	£ 7.00

## Mains

Watercress risotto, blackened broccoli, truffled goats cheese (v)	£16.00
Aged Rump beef burger, cheddar, fries, pickles, tomato chutney (add bacon £1.50)	£17.00
Bavette steak, mushroom & brandy cream, fries, watercress	£24.00
Confit duck, watermelon, quinoa, cashew & yuzu salad	£16.00
Roasted Newlyn cod, chickpeas, anchovy, fennel, broccoli	£19.00
Spiced lamb shoulder, samosa, riata, dukkah	£21.00
Seared gilt head bream, basil pomme purée, crab bisque, langoustine scampi	£21.00

## Desserts

Lemon posset, sesame Italian meringue, poached strawberry	£7.50
Set coconut rice pudding, pineapple, pina colada sorbet	£7.50
Dark chocolate fondant, popcorn ice cream	£8.00
Sticky toffee pudding, vanilla ice cream	£7.50
British strawberries, vanilla panna cotta, curd	£6.50
Homemade ice creams & sorbets	£6.50
Selection of British cheeses, walnut bread, grapes & crackers	£12.00

## Side Orders

Aspen fries	£ 4.50	Skinny fries	£4.00
Tenderstem broccoli, garlic and chilli butter	£ 5.00	Savoy cabbage, smoked bacon, thyme	£4.50
Smoked oxtail mac & cheese	£ 6.00	Pomme Anna chips	£4.50

*A discretionary service charge of 12.5% will be added to your bill.*

*Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.*

