

Appetiser

Carlingford Rock Oysters, horseradish, shallot vinegar, lemon

Family owned oyster farm on the North-East coast of Ireland

£13.50 half dozen | £27.00 dozen

Starters

Homemade Soup of the Day (v)

Ask server for today's seasonal hot soup

Leek and Haddock Fishcake

poached hen's egg, butter sauce

Soy & Sesame Seared Loin of Tuna

avocado puree, crispy noodles, ginger and wasabi

Rosary Goat's Cheese Rolled in Seeds & Oats (v)

pickled grapes, walnuts, celery & apple gel

Free Range Ham Hock Terrine

soft boiled quails egg, fresh Worcester peas & shoots

Spinach & Ricotta Ravioli (v)

wild mushroom consommé, pickled shimejis, tarragon oil

Hand Dived Brixham Scallops (£2 supplement)

pineapple and chilli marmalade, slow cooked pork belly, scallop crackers

Sweet Summer Pea Risotto (v)

burrata & pea shoots

Main Courses

Whole 1lb Grilled Native Lobster (£3.50 supplement)

garlic butter, house salad, English tomatoes

Jimmy Butler Pork Fillet Wrapped in Parma Ham

burnt apple puree, dauphinoise potato, pork crisp

Truffled Wild Mushroom Wellington (v)

white onion puree, roasted king oyster mushroom

Roasted Fillet of Hake

Suffolk chorizo 'mac n cheese', leeks, citrus sauce

Seared Fillet of Brixham Day Boat Fish

charred baby gem, peas, roasted garlic croquette, red wine fish sauce

Loin of Cornish Lamb

braised lamb dauphine, smoked aubergine, confit tomato puree, goat's curd, lamb jus

Spring Vegetable Garden (vegan)

vegan cheese, crispy kale & shallots

28 Day Dry Aged Aubrey Allen Beef

10oz Ribeye or 6oz Fillet (£5 supplement)

served with confit vine tomato, flat mushroom, hand cut chips & sauce:

red wine jus | peppercorn sauce

Roasted Evesham Beetroot Risotto (v)

goat's curd

Side Vegetables

£4.00 each

wilted spinach • Boulangere potato, cheese crumb • new potatoes & garlic butter

charred broccoli, pine nuts & brown butter • English tomato salad • hand cut chips

skin on fries • honey roasted golden beetroot

Desserts

Ask for our complete dessert and cheese menu

Vanilla & Mango Parfait • White Chocolate Crème Brûlée • Dark Chocolate Delice

• Strawberry Tart • Blood Orange Polenta Cake • Artisanal British Cheese Plate

3 cheeses (£2.50 supplement) | 5 cheeses (£5 supplement)

2 COURSES

£32.50

3 COURSES

£37.95

individual prices available for one course only

Please advise any dietary requirements before ordering. We are unable to guarantee an allergen free kitchen.

The 12.5% discretionary service charge is shared by all staff.

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