



### Snacks

Mixed Olives – 5.25

Charcuterie Board, Parma Ham, Salami, Coppa, Pickles, Chutney – 12  
Focaccia & Wholemeal Sourdough, Whipped Marmite Butter & Hummus (v) - 6.5

### Apéritifs

It Started with a Kir - Lillet, Blackcurrant Liqueur, Champagne - 9.5

Honey Bee – Drambuie, Triple Sec, Honey, Nutmeg, Elderflower – 9.75

Negroni – Campari, Tanqueray, Martini Rosso - 11

### Small Plates

Leek & Potato Soup, Pickled Leeks, Puffed Wild Rice, Sourdough (ve) 8

Jerusalem Artichokes, Mushroom Ketchup, Westcombe Cheddar, Nasturtium (gf) 8

Breaded King Prawns, Chorizo Mayonnaise, Crispy Garlic, Sweet & Sour Peppers 9.5

Cured Salmon, Smoked Oil, Crème Fraîche, Lemon Gel, Rye Croutons 10

Pork Belly Croquette, Celeriac Remoulade, Burnt Apple Purée, Crackling 9.5

Venison Bresaola, Cornichons, Rocket, Parmesan (gf) 9

### Main Plates

Roast Jerusalem Artichoke,

Pumpkin Seed Ragù, Shaved Fennel, Lemon Gel (ve)(gf) 18

Crispy Polenta,

Wild Mushrooms, Black Garlic Ketchup, Parmesan (v)(gf) 18

Grilled Cornish Whole Sole,

Sauce Grenobloise, Frites (gf) 22

Torched Cornish Stone Bass,

St. Austell Mussels, Roasted Salsify, Monks Beard, Lemon Emulsion (gf) 24

Roast Corn Fed Chicken Breast,

Potato Terrine, Roast Turnip, Purple Sprouting Broccoli (gf) 22

Roast Fallow Venison Loin,

Roast Celeriac, Pancetta, Cavolo Nero 30 (gf) (served pink)

Chargrilled 8oz Rump Cap,

House Frites, Rocket, Beer Braised Onions 30

### Side Dishes

House Frites (gf)(v) 5

Beef Fat & Parmesan Frites (gf) 6.5

Carrot & Swede Mash (gf)(v) 6

Buttered Broccoli (gf)(v) 7

*Please ask your waiter or waitress for more information about any dietary requirements  
A discretionary 12.5% service will be added to all bills, which is distributed amongst the team  
- thank you. (gf) - Gluten Free / (ve) - Vegan / (v) - Vegetarian / (n) - Nut*