



### Snacks

Mixed Olives – 5.25

Charcuterie Board, Parma Ham, Salami, Coppa, Venison Bresaola, 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

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 Fraiche, 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,

Braised Leeks, Shaved Fennel, Lemon Gel (ve)(gf) 18

Grilled Cornish Red Mullet,

Sauce Grenobloise, Frites (gf) 22

Torched Cornish Stone Bass,

Brown Baby Shrimp, Roasted Salsify, Monks Beard, Lemon Emulsion (gf) 24

### Sunday Roasts

Roast Swede (v) 18.5

*(served with vegetarian roast potatoes & gravy)*

Corn Fed Chicken Breast 20

Slow Roast Belly of Pork 22

Rump of Scottish Highland Beef 23

Our Roasts Are Served with Beef Fat Roast Potatoes, Celeriac Purée,  
Honey Glazed Carrot, Seasonal Vegetables, Yorkshire Pudding & Sunday Gravy

### Side Dishes

Cauliflower Cheese 9

House Frites (v)(gf) 5

Beef Fat & Parmesan Frites (gf) 6.5

Buttered Greens (gf)(v) 5

Carrot & Swede Mash (gf)(v) 6

Braised Red Cabbage (gf)(v)

*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*