

## Maldon rock oysters

Raspberry vinegar,  
shallot, lemon (MO,SD)  
each — 5



## 10g Exmoor caviar

Sturgeon caviar,  
potato hash browns, crème fraîche,  
sour cream seasoning (F,SD,M) — 52

## Bread

### Milk bread — 7

Whipped Marmite butter (G,M,E,SD)

### Wild farmed seeded cracker — 12

Smoked salmon rilette, pickled  
cucumber, radish, dill (G,F,M,MU,SE)

## Starters

**New Forest wild  
mushroom velouté (vg) — 16**  
Truffled wild mushrooms,  
pickled celery, focaccia, chive oil  
(G,SD,CE,S)

**Croxton Manor whipped  
Goat's curd — 18**  
Isle of Wight Heritage tomatoes,  
Kalamata olives, green oil & garden  
herbs (MU,M,N,SD)

**Cornish brown crab  
& prawn toast — 19**  
Sriracha brown crab emulsion,  
togarashi, cucumber and fennel salad  
(M,G,MU,SD,E)

**Hand-dived Scottish scallops  
— 21**  
Champagne caviar sauce, black  
pudding, peas, puff pastry (F,MO,M,E,G,SD)

**Cornish chicken & Suffolk  
ham terrine — 16**  
Pommery mayonnaise, balsamic onions,  
mini bread loaf (SD,G,E,M,MU)

**Hereford  
beef tartare — 21**  
Pickled wild mushrooms, cured yolk,  
black truffle emulsion, Parmesan  
(SD,E,M,G,MU)



**21-day aged Herons Farm sirloin on the bone 400g — 45**  
Miso peppercorn sauce, wild mushrooms, shallot onion rings (S,M,SD,MU,G)

**Salt Marsh spring lamb rump — 36**  
Lamb sweet breads, courgette, basil, sweet potato terrine, lamb sauce (G,E,M,SD)

**Dorset lamb shank Shepherd's pie — 26**  
Slow braised lamb shank, mint sauce, Garden peas, Parmesan mash (G,SD,M,E)

## Surf 'n' Turf

**Crispy Old Spot pork chop and Scottish scallops — 36**  
Walnut ketchup, caramelised cauliflower, red wine jus (G,SD,MO,M,N)



**Market fish of the day & triple cooked chips — 26**  
Lemonade battered fish, tartare, crushed minted peas & lemon (F,M,G,E,MU,SD)

**Roasted Chalk stream trout — 30**  
English asparagus, wild garlic, peas, radish & white wine sauce (F,M,SD,G)

## Cornish lobster & monkfish Wellington

Shellfish sauce, potato terrine, burnt cauliflower,  
wild mushrooms (G,E,M,SD,C,F,  
For two to share — 80

**Charcoal seared tuna — 32**  
Cornish squid ragu, roasted red peppers, black olive ketchup & basil oil (F,C,SD)

**BBQ Cornish monkfish tail — 36**  
Crab Masala sauce, spiced tomato gel, charred broccoli & coriander (F,M,SD,G)



**Josper barbecued broccoli (vg) — 19**  
Pickled chilli, charred lime, peanut sauce & coriander (N,S,SD)

**BBQ crown prince pumpkin (vg) — 21**  
Pumpkin barley risotto, pickled chili, crispy sage, pumpkin seed granola (G,S,SD)

**Roasted cauliflower steak — 18**  
Blue cheese velouté, walnut ketchup,  
crispy onion, chive emulsion (G,M,N,S,SD)

## Snacks

**Cornish crab  
croquettes 10**  
Brown crab emulsion, chives, pickled  
shallot (C,E,M,G,SD)

**Spiced corn ribs (vg) — 9**  
Crispy corn, pickled red onion, harissa  
emulsion, lime (SD)

## Sides

**Roasted cauliflower  
and truffle cheese — 7**  
Chives, panko crumb (G,M)

**BBQ Ratte potatoes — 7**  
Brown butter, mint, Parmesan (M,SD)

**Garden leaf salad — 7**  
Mustard & tarragon dressing,  
cucumber, radish (E,M,MU)

**Heritage tomato salad — 7**  
Goat's curd, rocket,  
dark balsamic dressing (M,MU,SD)

**Triple cooked chips — 7**  
Cornish salt and vinegar (SD)

## Cheese

**British cheese plate — 18**  
Keen's Cheddar, Soft Waterloo, Colson  
Bassett blue, quince jelly and biscuits  
(G,M,SD)

**Colston Bassett Blue — 11**  
Walnut & raisin cake,  
pickled walnut ketchup (M,N,E,SD)

**Waterloo cheese — 11**  
Pink peppercorn honey, fruit bread  
(M,E,G,SD)

## Desserts

**Raspberry & coconut  
gateau — 10.5**  
Raspberry vanilla mousse, almond  
biscuit & coconut sorbet (G,M,E,N)

**Yorkshire rhubarb & dark  
chocolate mousse (vg) — 10.5**  
Poached rhubarb, orange & chocolate crumb (N)

**Soft Serve — 10.5**  
Rhubarb & custard Vanilla soft serve,  
poached rhubarb, custard &  
honeycomb (E,M,SD)

**Clementine  
crêpe suzette — 12.5**  
Vanilla cream,  
orange caramel (G,E,M,SD)

Allergy Key: (vg) Vegan | Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)  
Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)

Please inform your server of any allergies before ordering. All dishes are subject to seasonal availability. Prices include VAT at the current rate.