

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

Neverend butter (G,M,E,SD)

Wild farmed seeded cracker

— 12

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

Starters

Spring pea & wild garlic velouté (vg, S, G) — 16

Wild garlic oil, Focaccia, lemon peas
(G,SD,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)

Gin cured Chalk stream trout — 18

Avocado cream, lemon gel, caviar,
cucumber, radish, dill & seeded cracker
(F,M,G,SD,SE)

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

Triple cooked chips, peppercorn sauce, charred Baby Gem, anchovy dressing
(S,M,SD,MU,G,E)

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)

Roasted cornfed chicken breast — 28

Wild mushroom pea & lettuce fricassee, crushed peas, red wine jus (SD,M)



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 & tartare sauce (F,M,SD,G,E)

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,N)



BBQ miso Hispy cabbage (vg) — 20

Pickled chilli, charred lime, peanut sauce & coriander (N,S,SD)

Wye Valley asparagus & leek barley risotto — 21

Parmesan, peas, lemon & green oil (G,M)

BBQ spiced courgette (vg) — 20

Roasted red pepper, grain salad, cucumber, fennel, mustard
dressing & basil emulsion (SD,MU,G)

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.