

SAMPLE MENU

hand-dived scallops, grapefruit, tarragon	£12.50
chicken liver parfait, chamomile jelly, pickled cucumber	£8.50
heritage tomatoes, goats curd, romesco, basil	£7.00
fennel cured mackerel, pickled cherries, rocket	£8.50
organic courgette, chickpea, hazelnut, cumin	£8.00
ox tongue, pickled girolle mushroom, kohlrabi	£8.00
grilled aubergine, sweetcorn, girolle mushroom, pearl barley	£14.00
sea trout, summer vegetables, butter sauce	£18.50
cornish hake, roasted beans, smoked roe, black radish	£18.50
tamworth pork belly, confit fennel, caper, oregano	£19.50
baked organic celeriac, grilled kale, almond, roast garlic dressing	£14.00
rump of devon beef, glazed organic beetroot, horseradish	£25.00
spice roasted cotswold chicken, salsa verde	£32.00 (for 2 to share)
whole market fish, mussel butter, agretti	£market price
all £3.95	
rosemary jersey royals ~ cavolo nero ~ french fries ~ strode farm salad leaves	
toasted coconut parfait, wild rice, white chocolate, cherry	£7.50
grilled fig, cream cheese mousse, shortbread, hazelnut	£6.50
creme brulee	£6.50
almond tart, poached apricot, vanilla ice cream	£6.50
½ dozen honey madeleines	£4.50
selection of artisan cheeses	£12.00

please notify your server of any allergies or dietary requirements
discretionary 12.5% service charge will be added to tables of 8 or more