

GLUTEN CONSCIOUS



BACON WRAPPED DATES 4 / each
linguiça, Manchego, mustard

BBQ-SPICED CRISPY PIG EARS 7

CAULIFLOWER AND RED ONION PAKORA (vg) 8
coconut yoghurt, lime

MAPLE GLAZED CORNBREAD
harissa yoghurt (v) 8



RAW

ANGUS BEEF TARTARE 14
pickled onion, mustard, Marmite egg yolk,
dripping croutes

**HOG WASHED JERSEY
ROCK OYSTERS**
5 / each

SMALL PLATES

ROASTED ISLE OF MULL SCALLOPS 26
creamed cauliflower, guanciale

CORNISH CRAB 18
brown crab mayonnaise, farmhouse soldiers

FOIE GRAS CRÈME BRÛLÉE 14
pork crackling & marmalade, waffle

GRILLED OCTOPUS 14
potatoes, chorizo, capers, lemon

SWEET AND SOUR ROASTED AUBERGINES (v) 12
burrata, rocket

PUY LENTILS (v) 10
spinach, sweet onion, organic yoghurt,
miso, nasturtiums

GEM HEART SALAD (vg) 12
tomato, avocado, white balsamic



LARGE PLATES

DUCK & WAFFLE 20
crispy leg confit, fried duck egg, mustard maple syrup

ROASTED HALIBUT STEAK 36
beurre blanc, sea vegetables

WILD MUSHROOM RISOTTO (v) 24
shaved black truffle

WHOLE ROASTED CORN FED CHICKEN 48
wild mushrooms, ratte potatoes, truffles and herbs

NATIVE BREED 40 DAY AGED RIB OF BEEF 500g 44
béarnaise sauce

ROASTED RACK OF SALT MARSH LAMB 32
baba ghanoush, fondant potato

HANGER STEAK 22
snail butter

SIDES

ROASTED HERITAGE SQUASH (v) 7
salsa verde, Greek yoghurt

SLOW ROASTED PEPPERS (vg) 7
courgette, basil, capers

FOIE GRAS 9

ISLE OF WIGHT TOMATO SALAD (vg) 7
Sarson's vinegar, lovage

10G EXMOOR CAVIAR 24

STEAMED TENDERSTEM BROCCOLI (vg) 7

FRENCH FRIES 7
rosemary salt

SWEETS

LEMON MERINGUE WAFFLE (v) 12
lemon curd, Italian meringue,
lemon sherbet ice cream, dill

'THE FULL ELVIS' (v) 16
PBJ, caramelised banana,
Chantilly cream, all the trimmings

CARAMELISED BANANA (v) 13
housemade hazelnut chocolate spread,
vanilla ice cream, peanut crunch

SELECTION OF ICE CREAM AND SORBET (v) 7.5
3 scoops of your choice.
Ask your server for today's selection

ETON MESS 13
berries, lemon curd, raspberry sorbet

