



STARTERS

- ½ Dozen Fowey oysters 21.50
- Cornish crab mayonnaise on toasted brioche with breakfast radish 15.50
- Celery & apple salad, Roquefort dressing, roasted walnuts (v) 13.50
- Jerusalem Artichoke velouté, roasted artichoke, black truffle oil & hazelnut praline (v) 13.50
- Warm root vegetable salad, chorizo & juniper 13.50
- Warm smoked eel, beetroot, horseradish cream, watercress 14.50
- Caesar salad, avocado, Parma ham, smoked anchovies, aged parmesan & croutons 15.50
Add a supplement of grilled chicken 4.00
- Yorkshire rose veal tonnato 15.50
- Cumbrian native bavette tartare, egg yolk, gaufrette potato 14.00

MAINS

- Pumpkin risotto, toasted seeds, parsley & shaved parmesan (v) 21.50
- Trofie pasta with basil pesto, aged parmesan, pine nuts & lemon (v) 21.50
- Pan roasted Cornish sea bream, kale, Riesling emulsion, capers & gherkins 22.50
- Flame grilled mackerel, chargrilled fennel, bouillabaisse & saffron aioli 23.50
- Roasted line caught Cornish cod with brandade, brassicas and anchovies 27.50
- Roast chicken breast, heritage carrots, glazed potato fondant, girolles & chicken reduction 28.00
- Braised lamb shoulder, pomme purée, roasted Jerusalem artichoke, chanterelle, mushroom purée & lamb jus 28.50
- Josper grilled côtes de porc, crushed citrus Lincolnshire potatoes & charcutiere sauce 29.00
- 28-day aged 220g Hereford rib-eye steak 29.00
- 40-day aged Buccleuch Estate 800g côte de boeuf on the bone (for two) 75.00

SIDES

- Chips 5.50 • Pomme purée (v) 5.50 • Crushed potatoes (v) 5.50
Warm green beans (v) 5.00 • Mixed salad leaves (v) 4.00
Béarnaise sauce 3.00 • Peppercorn sauce 3.00