Sample Menu

To Begin...
Glass of Ayala Brut Majeur NV £15
Countess Negroni with Seedlip 94 Spicy, Mancino Bianco, Strega & Rosewater £15
Queen’s Garden with Fair Vodka, Raspberry, Lime, Crème de Mure & Plum Bitters £15
Artisan Baguette and Glastonbury Butter £3.50
Smoked Marcona Almonds £4.50
Manzanilla Olives in Hill Farm Rapeseed Oil £4.50

Starters
Galvin Cure Smoked Salmon, Beetroot Pickled Shallots, Sour Cream £12.50
Imam Biyaldi, Neal’s Yard Sheep’s Yoghurt £7.50
Isle of Wight Tomatoes, Cottage Cheese, Lovage & Sourdough £9.00
Chargrilled Vegetables, Heritage Beetroot, Toasted Grains & Seeds £8.50
Crisp Cornish Sardines, Tartare Sauce £9.00
Beech-Smoked Chicken Salad, Mango & Coriander Dressing £7.50

Main Courses
Portland Crab Linguine, Coriander & Chilli £24.50
Burrata Agnolotti, Datterini Tomato Ragu, Black Olive & Basil £16.00
Presé Iberico Pork, Polenta, Romesco Sauce & Salsa Verde £26.00
Brixham Plaice, Brown Shrimps, Capers, Lemon & Spiced Croutons £22.50
Charcoal-Grilled Beef Rib Eye, Duck Fat Parmentier, Heritage Carrot & Watercress £31.50
Wild Irish Trout, Cornish New Potatoes, English Peas, Hispi Cabbage & Girolles £24.50
Salt Marsh Lamb, Ewes’ Curd, Nettles & Butterhead Lettuce £26.50

Sides
£4.50 each
Purple Sprouting Broccoli
Matchstick fries
Cornish New Potatoes
Fine beans
Tomato, Red Onion & Chive salad
Crisp Leaf & Herb Salad

Desserts
Classic Apple Tart Tatin £8.50
Caramalised White Chocolate, Pistachio, Raspberry & Lemon Thyme Sorbet £9.50
Alphonso Mango, Oakchurch Farm Strawberries, Granola & Meringue £8.00
Selection of Homemade Ice creams & Sorbets £7.50
Selection of British Cheeses, Crackers, Grapes & Celery £12.50

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Executive Chef Ian Howard/ Restaurant Manager Barry Soars
Please note that some of our cheeses are unpasteurised
Please inform us of any allergy or dietary requirement so we may assist you.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT.