

## STARTERS

### Soup | 8

White onion & cider soup, rosemary croutons (VG)

### Terrine | 10

Chicken & truffle, aioli, Jerusalem artichokes, crisps, celery leaf

### Seared Scallops | 16

Parsnip puree, black pepper red wine, maple butter crumbs

### Tartare | 13

Spicy raw beef, Barigoule of vegetables, quail's egg

### Cured Salmon | 12

Wasabi pea & puffed wild rice granola, avocado, dill

### Basil & ricotta tortellini | 14

Cornish crab, lobster cream, sea vegetables

## SALADS

### Endive | 9

Red wine poached pears, Gorgonzola cheese, salted walnuts

### Quinoa | 9

Cranberries, kale, spring onions, hazelnuts (VG)

### Beetroot | 10

Goat's curd, baby watercress, cashew nuts (V)

## SIDES

Warm sourdough, salted butter | 4

Radicchio, fennel & orange salad | 4

Tender stem broccoli, chilli, sesame seeds | 5

## MAINS

### Duck | 27

Red cabbage & sticky figs, honey spiced swede, walnut oil

### Stone bass | 26

Cauliflower cous cous, Aruga caviar, tobiko butter sauce

### Chicken | 19

Colcannon mash, Whisky mushroom sauce

### Salmon | 22

Spiced crab barley, saffron butter, salsa Verdi

### Risotto | 19

Celeriac, black truffle, celery cress, lovage oil (VG)

## PASTA

### Ravioli | 19

Mozzarella, Datterini tomatoes, basil pesto (V)

### Linguini | 27

Cornish crab & lobster, chilli, spring onions

### Paccheri | 23

Braised beef cheek, red wine, mushroom, grain mustard

## JOSPER GRILL

Our meat has been hand selected for you from the best of Angus & Highland cattle, all rare breed & grass fed to give that intense flavour to our meat, dry aged for 21-28 days to produce that tender cut

250g Sirloin | 32

250g Ribeye | 37

200g Fillet Steak | 39

Tiger prawns & chorizo skewer | 28

Courgettes, tomato, peppers

## SHARE

Chateaubriand | 70

Cep crumble, watercress

"Surf & Turf" | 80

Ribeye, tiger prawns

1.2kg Beef Tomahawk | 80

Grilled red onions

## SAUCES

Tarragon hollandaise | 2

Red wine, bone marrow sauce | 2

Green pepper, brandy | 2

## DESSERTS

### Sticky toffee | 8

Caramel sauce, banana, clotted cream (V)

### Crème Brûlée | 8

Vanilla, peanut butter cookies (V)

### White Chocolate Sphere | 9

Morello cherries, pistachios (V)

### Poppyseed parfait | 8

Passionfruit, blackberry, black sesame meringue

### Pecan nut & Bourbon tart | 8

Rum raisin ice cream

### Cheeses | 10

Grapes, quince, crackers

## LIVE MUSIC

Available on Thursday

From 17:00 till 19:30

LIVE MUSIC

19:45 till 21:30

(Music timing and line-ups are subject to last minute changes)