

A LA CARTE MENU

Served Lunch & Dinner, Wednesday – Saturday

STARTERS

CORNISH CRAB	16
Smoked Almond, Carrot and Celeriac, Apple, Yogurt	
POT ROAST BREAST OF QUAIL	14
Braised Leg, Golden Sultanas, Red Lentils, Curried Almond Cream	
HAND DIVED ORKNEY SCALLOPS	18
Wild Garlic Pesto, Morel, Broad Beans, Feta, Preserved Lemon	
PORT AND LIVER PARFAIT	15
Soused Cucumber, Shallots, Blood Orange, Nigella Seed Wafer	
HEN OF THE WOODS ✓	14
Crumbled Feta, Wild Garlic and Pinenut Dressing, Soused Shallots	
CHILLI AND HONEY ROAST HALLOUMI ✓	13
Hazelnuts, Pomegranate, Treviso Chicory, Coriander	

MAIN COURSES

AGED FILLET OF BEEF	45
Roast Salsify, Coffee Roasted Turnip, Ox Cheek Rosti, Pearl Onions, Oxalis	
STEAMED ATLANTIC HAKE	36
Clam and Dulce Mousse, Monks Beards, Pearl Barley, Baby Globe Artichokes	
WEST COUNTRY LAMB	40
Best End, Pressed Belly, Spiced Sweetbread, Smoked Red Pepper, Sprouting Broccoli, Sauce Niçoise	
PAN FRIED STONE BASS	34
Chili and Salmon Tortellini, Kafir Cream, Carrot and Radish Kimchi	
BAKED AUBERGINE (V)	24
Coriander and Peanut Pesto, Yellow Courgette, Soused Golden Raisins, Spiced Almond Cream	
CUMIN SPICED CAULIFLOWER ✓	25
Red Pepper Hummus, Crisp Kale, Pine Nuts, Dates	

SIDE DISHES £5

Paprika, Honey & Mustard Potatoes
Sugar Snap Peas, Mint Yogurt
Charred Cima di Rapa, Parmesan, Anchovies

✓ = dishes suitable for Vegetarians | (V) = dishes suitable for Vegans

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OPTIONAL CHEESE COURSE

WHITE STILTON 8
Parkin Cake, Whisky Soaked Prunes

DESSERTS

CHOCOLATE AND MINT 11
Dark Chocolate Sponge, Caramelized White Chocolate, Peppermint

RHUBARB AND CUSTARD SOUFFLÉ 13
Rhubarb Sorbet, Vanilla Custard

BRÛLÉED ORANGE CURD TART 12
Clementine and Vanilla, Cardamom Ice Cream

COCONUT SET CREAM ① 11
'Honeycomb', Rum Pineapple, Raisins, Mango and Passion Fruit Sorbet

SELECTION OF CHEESES FROM OUR CABINET
3 Cheeses 9.00 | 5 Cheeses 12.00 | 7 Cheeses 15.00

AFTER DINNER

SELECTION OF COFFEE & TEAS,
Served With Home Made Petits Fours 5.50

KOPI LUWAK *'the world's rarest coffee'* 25

Sumatran Mandailing Kopi Luwak is processed naturally by Palm Civet cats; at night Civets gorge themselves on the extremely rare Arabica Coffee Cherries, selecting only those at their optimum ripeness. The ingested berries are then naturally processed during the digestive process. The resulting beans are cleaned and lightly roasted, resulting in a uniquely rich and smooth coffee.

SPIRITS, LIQUEURS, STICKYS & AFTER DINNER COCKTAILS

Please ask to see a bar list for our full selection of after dinner drinks