



To start...

Garlic & rosemary focaccia, whipped chicken skin butter	£6.5
Wild mushroom ragout, grilled bloomer, tarragon (vg)	£9
Venison tartare tart, rhubarb, celeriac, soy cured egg, ox heart	£12
Smoked Loch Duart salmon, horseradish, grilled fennel	£10
Cornish crab & salmon on toast, kohlrabi, apple	£12

Sunday roast...

Apple smoked sirloin, horseradish emulsion, Yorkshire pudding, beef-fat roast potatoes, carrot and swede, cauliflower cheese, braised red cabbage	£22
Pork belly, apple puree, Yorkshire pudding, beef-fat roast potatoes, carrot and swede, cauliflower cheese, braised red cabbage	£21
Savoy cabbage and chestnut wellington (vgn), roast potatoes, carrot and swede, roasted cauliflower, braised red cabbage	£19
Battered haddock, hand cut chips, tartare, mushy peas	£19

To finish...

Sticky toffee pudding, toffee sauce, ginger crumb, clotted cream	£8.5
Custard tart, poached rhubarb compote	£8.5
Blood orange posset, pink peppercorn shortbread	£8.5
Poached pineapple, coconut ice cream, lime (vg)	£8
Affogato: vanilla ice cream, espresso shot	£6.5
Helford Blue, Sharpham, St Kew chutney, crackers	£12
Ice cream & sorbet (3 scoops)	£5