



ELEGANT DINING

3 courses £60 per person – February Offer 50% off (Tues-Sat)



STARTER

Pressed pork belly, consommé, apple, mustard

King prawn ravioli, fennel, cucumber, bisque foam

Marinated beetroot, goat's cheese, walnut, gingerbread (V)

Seasonal soup, sourdough and Nethened Farm butter



MAIN

Beechridge farm chicken breast, leg ballotine, celeriac, confit potato, Hen of the Woods, Madeira sauce

Westcountry loin of beef, short rib boulangère, salsify, kale, truffle jus

Market fish of the day, saffron potatoes, sea vegetables, pickled kohlrabi, mussel velouté

**additional supplement may apply, please ask your server for details*

Cauliflower steak, chicory jam, Jerusalem artichoke, pomegranate, tahini dressing (V)



SIDES

Seasonal vegetables £5.5

Truffle Parmesan fries £7

Skinny fries £4.5

Triple cooked chunky chips £4.5

Potato rosti with truffle mayonnaise £5.5



DESSERT

Egg custard tart, rhubarb, saffron

Dark chocolate delice, burnt honey crèmeux, blood orange, hazelnut

Sticky date pudding, salted caramel sauce, maple & walnut ice cream, brandysnap

A selection of our 3 favourite Westcountry cheeses, quince, sourdough crackers £3 Supplement*

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish.

As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination.