



À La Carte

Homemade sourdough with Longmans butter or Fontodi olive oil | £3.00
Nocellara olives | £3.50

Starters

Sweet corn soup, pickled carrot (v) | £7.50
Burrata with basil and heritage tomatoes (v) | £8.50
Smoked ham terrine, remoulade | £8.50
Octopus carpaccio, lemon verbena | £9.00
Salmon gravlax, rye bread | £10.50

Salads

15 leaf salad | £9.50
Super food salad, quinoa, broccoli, avocado, tomato, pomegranate, almond (v) | £10.50
Roast chicken, Romaine lettuce, smoked bacon, salad cream dressing | £12.50
Peach and Prosciutto Crudo salad | £10.50

Main Courses

Slow roast tomato risotto (v) | £12.50
Artichoke ravioli with roast pepper sauce (v) | £13.00
Cornish fish stew with mussels and clams | £16.50
Cornish cod en papillote, cockles, sea greens | £16.50
Corn-fed chicken, croquette, tomato and tarragon salsa | £15.50
Veal escalope, parsley, lemon and capers, brown butter sauce | £16.50

Side dishes | £4.50

Runner beans | Pink fir potatoes | Green salad | Chips

Desserts | £6.50

Gooseberry and vanilla panna cotta
Autumn berries with crème fraîche (v)
Flourless chocolate cake, raspberries (v)
Apple and almond tart, vanilla ice cream (v)
Artisan cheeses from Buchannan's | £11.50

Please note this is a seasonal sample menu. Dishes subject to change.

A discretionary service charge of 12.5% will be added to your bill.
All of our dishes are prepared in an environment where nuts are present.
Please let us know if you have any dietary requirements and we shall do our best to accommodate.