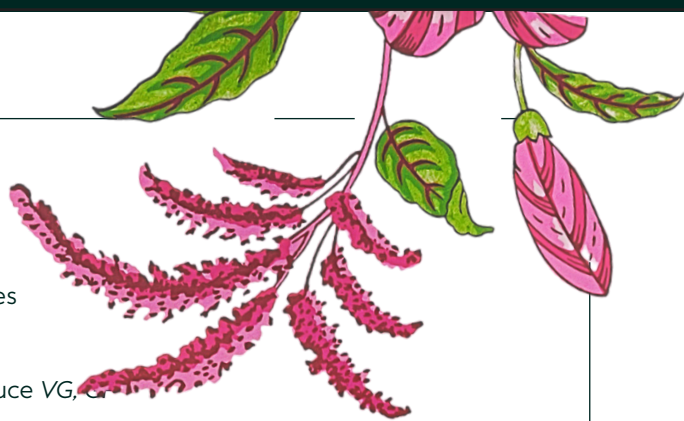
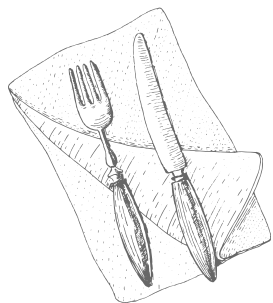


Evening Menu



Nibbles

Beer Battered Samphire with Lemon Hollandaise V | Korean BBQ Pork Belly Bites
Real Cure Nduja Arancini | Mussels Provençal with Focaccia *GFO*
Halloumi Fries with Spiced Tomato Chutney V, *GFO* | Olives VG, *GF* | Falafel and Plum Sauce VG, *GFO*
£6 Each or Three for £15

Sharing Boards

From The Garden

Hummus, Stuffed Peppers, Balsamic Onions,
Marinated Artichokes, Vine Tomatoes, Grilled Aubergine
and Courgette, Smoked Halloumi, Crudités, Black Garlic
Mayonnaise, Tzatziki, Miso Glazed St.Ella Goats Cheese,
Sourdough, Focaccia V, VGO. *GFO*

£30

From The Land

Prosciutto, Truffle Ham, Bresaola,
Bavette Steak, Balsamic Onions, Vine Tomatoes,
Cornichons, Tunworth, Cranborne Blue Cheese,
Béarnaise Sauce, Piccalilli, Red Onion Relish,
Sourdough, Focaccia *GFO*

£32

From The Sea

Mussels, Whitebait, Tiger Prawns, Cockles,
Beetroot-cured Salmon, Avruga Caviar,
Battered Samphire, Fennel & Rocket Salad,
Charred Lime, Crème Fraiche, Tartare Sauce,
Lemon Hollandaise, Blinis, Sourdough, Focaccia

£32

Small Plates

Roasted Fig and Prosciutto

Whipped Goats Cheese, Candied Walnuts
GF, N, VO
£10

Seasonal Soup

Served with Sourdough Baguette
GFO
£8

Butterfly, Shell-on Tiger Prawns

Charred Gem, Miso Butter Sauce,
Toasted Sourdough
£12

Stanwell Scotch Egg

Please ask for details
of the current special
£12

Hand-Dived Shetland Scallops

Fennel Purée, Lemon Gel,
Tomato Chilli Butter Sauce, Chilli Oil
GF
£12

Cornish Mussels

Served with Fresh Bread
*Served in a choice of White Wine, Cream, Garlic
or Coconut, Lime Leaf and Chilli GFO*
£10 | £18 - Main Course with Fries

Mains from The Land

28 Day Aged 10oz Rump Steak *GFO*

Cherry Tomato and Rocket Salad
served with a choice of side and sauce
*Peppercorn, Lemon Hollandaise,
Red Wine, GF*
£32

Roasted Lamb Rump

Heritage Tomato, Rosary Ash Goats Cheese,
Olives, Samphire, Cavolo Nero,
Pickled Raspberry
Jus *GF*
£30

Chateaubriand for Two

Triple Cooked Chips, Roasted Vine Tomatoes,
Parmesan Salad *GFO*
served with a choice of sauce:
Peppercorn, Red Wine, Béarnaise GF
£70

Roasted Duck Breast

Gnocchi, Carrot Purée,
Roscoff Onion,
Red Wine Jus
£28

Mains from The Sea

Cornish Day Boat Fish of the Day *GF*

Served with Samphire, Lemon
Hollandaise and choice of side
Market Price

Fish and Chips

Fillet of Cornish Haddock,
Chunky Chips, Mushy Peas,
Tartare Sauce
£22

Pan-fried Sea Bass

Cauliflower Purée,
Buttered Leeks, Crab and
Shellfish Sauce *GF*
£24

Confit Halibut Fillet

Chorizo, Butterbean and
Tomato Cassoulet,
Clams, Samphire
£28

Cornish Day Boat Fish Pie

Seasonal Greens
GF
£23

Mains from The Garden

Gnocchi

Red Pepper Pesto, Sweet Pepper Drops,
Parmesan Salad V
£18

Aubergine and Parmesan Tagine

Golden Raisin Couscous, Apricot,
Chickpeas *GFO, V*
£17

Asparagus and Parmesan Risotto

Micro Herb Salad
GF, V, VGO
£22 | £10 - Starter

Sides

Confit Garlic & Lemon Samphire *GF*
New Potatoes *GF* | Side Salad *GF* | Seasonal Greens *GF*
£5 each

Fries

Chunky Chips *GFO* | Skin on Fries *GFO*
£5 each

Garlic, Truffle, Parmesan Loaded Fries
Truffle Mayo, Chives, Crispy Onions *GFO*
£7 each

Daily Specials

Please ask your server for
today's specials

GF - Gluten Free, *N* - Contains nuts, *V* - Vegetarian, *VG* - Vegan, *VGO* - Vegan Option Available,
GFO - Gluten Free Option Available, *VO* - Vegetarian option available

If you have any special dietary requirements or allergies, please let a member of staff know as soon as possible

Please be advised that a discretionary service charge of 12.5% will be added to your bill.

'Beauchamp', by Manuel Canovas,
used with permission from
Colefax and Fowler

