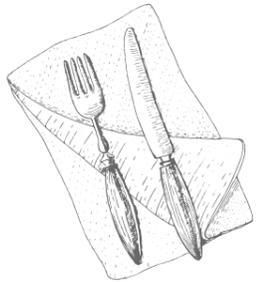


Evening Menu



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, GF*
£6 Each or Three for £15

Sharing Boards

From The Garden	From The Land	From The Sea
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, <i>VGO, GFO</i>	Prosciutto, Truffle Ham, Bresaola, Bavette Steak, Balsamic Onions, Vine Tomatoes, Cornichons, Tunworth, Cranborne Blue Cheese, Béarnaise Sauce, Piccalilli, Red Onion Relish, Sourdough, Focaccia <i>GFO</i>	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
£30	£32	£32

Small Plates

Roasted Fig and Prosciutto Whipped Goats Cheese, Candied Walnuts <i>GF, N, VO</i> £10	Seasonal Soup Served with Sourdough Baguette <i>GFO</i> £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 <i>GF</i> £12	Cornish Mussels Served with Fresh Bread Served in a choice of White Wine, Cream, Garlic or Coconut, Lime Leaf and Chilli <i>GFO</i> £10 £18 - Main Course with Fries

Mains from The Land

28 Day Aged 10oz Rump Steak <i>GFO</i> Cherry Tomato and Rocket Salad served with a choice of side and sauce Peppercorn, Lemon Hollandaise, Red Wine, <i>GF</i> £32	Roasted Lamb Rump Heritage Tomato, Rosary Ash Goats Cheese, Olives, Samphire, Cavolo Nero, Pickled Raspberry Jus <i>GF</i> £30	Chateaubriand for Two Triple Cooked Chips, Roasted Vine Tomatoes, Parmesan Salad <i>GFO</i> served with a choice of sauce: Peppercorn, Red Wine, Béarnaise <i>GF</i> £70	Roasted Duck Breast Gnocchi, Carrot Purée, Roscoff Onion, Red Wine Jus £28
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Mains from The Sea

Cornish Day Boat Fish of the Day <i>GF</i> 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 <i>GF</i> £24	Confit Halibut Fillet Chorizo, Butterbean and Tomato Cassoulet, Clams, Samphire £28	Cornish Day Boat Fish Pie Seasonal Greens <i>GF</i> £23
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Mains from The Garden

Gnocchi Red Pepper Pesto, Sweet Pepper Drops, Parmesan Salad V £18	Aubergine and Parmesan Tagine Golden Raisin Couscous, Apricot, Chickpeas <i>GFO, V</i> £17	Asparagus and Parmesan Risotto Micro Herb Salad <i>GF, V, VGO</i> £22 £10 - Starter
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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