

Evening Menu

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

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

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

Nibbles

Crispy Pork Belly Bites, Apple Gel *GFO* | Halloumi Fries, Sweet Chilli Mayonnaise *V, GFO* | Mixed Harlequin Olives *VG, GF* | Chickpea Chips, Mint Yoghurt *VG, GF* | Artisan Bakery Sourdough, Whipped Butter, Smoked Salt *V, GFO* | Confit Chorizo, Manchego Cheese, Rocket - **£6.50 Each or Three for £16**

Small Plates

Butternut Squash Salad | Mache Salad, Pomegranate, Whipped Feta, Toasted Pumpkin Seeds *V, GFO* - £12 | £18 - Main Course

Wild Mushrooms | Flambard's Farm Soft Poached Egg, Smoked Paprika Hollandaise, Artisan Bakery Sourdough Toast *GFO, VGO, V* - £10

House Scotch Egg | Please ask for details of the current special - £14

Seared Scallops | Smoked Pancetta, Pea Purée, Balsamic Pearls, Apple Gel *GF* - £15.50

Confit Chicken and Truffle Butter Terrine | Pickled Shimeji Mushroom, Fig Chutney, Toasted Brioche *GFO* - £14

Mains from The Land

Aged 8oz Sirloin | Garden Salad *GFO* - £36 served with a choice of side

Aged 8oz Ribeye | Garden Salad *GFO* - £38 served with a choice of side

Chateaubriand for Two | Triple Cooked Chips, Roasted Vine Tomatoes, Garden Salad *GFO* - £90

Add a choice of sauce to any Steak - Pink *Peppercorn*, Red *Wine*, Béarnaise - all *GF* - £3.50

Chicken Breast | Smoked Carrot Purée, Heritage Carrots, Sage Crumb, Fondant Potato, Caramelised Onion Jus *GFO* - £28

Roasted Loin of Venison | Jerusalem Artichoke, Kale, Sherry Jus, Confit Leek, Apple Gel *GFO* - £32

Mains from The Sea

Fish and Chips | Fillet of Cornish Fish, Chunky Chips, Crushed Peas, Tartare Sauce - £25

Fillet of Cod | Mussels, Chorizo, Butterbean, Tomato Fondue, Cavolo Nero *GF* - £28

Catch of the Day | Samphire, Hollandaise *GF* - Market Price

Bream Fillet | Braised Baby Fennel, Keta Caviar, Greens, Saffron Butter Sauce *GF* - £28

Mains from The Garden

Rosary Ash Goats Cheese Salad | Beetroot, Orange Segments, Roasted Red Peppers, Caramelised Pecans, Rocket, Split Balsamic Dressing, *V, N, GFO, VGO* - £18 | £12 - Starter

Gnocchi | Balsamic Onions, Roquito Peppers, Tomato Fondue, Goats Cheese, Rocket, Aged Balsamic Glaze *V* - £24

Rosemary Spiked Camembert To Share | Rosemary and Honey Glazed Camembert, Balsamic Onions, Pickles, Foccacia, Sourdough, Rocket Salad, Red Onion Jam *V, GFO* - £28

Sides

Tenderstem Broccoli, Sherry Vinegar Glaze *VO, V, GF* | **Buttered Samphire** *V, GF*

New Potatoes *V, GF* | **Garden Salad** *V, GF* | **Creamed Mash** *VGO, V, GF* - £6.50 each

Fries

Chunky Chips *V, GFO* | **Skin on Fries** *V, GFO* - £6.50 each

Crispy Garlic, Truffle & Parmesan Loaded Fries | Truffle Mayonnaise, Chives, **Crispy Onions** *VO, GFO* - £7.50

