

Evening Menu
Thursday – Saturday, 6pm – 9pm

Rosemary focaccia, sourdough, oil 4

Porthilly oysters (2), mignonette, dill pickled lemon (gf) 6

starters

Seared hand-dived scallop, glazed pork belly, Skordalia, pork & fennel quaver (gf) 7.5

Caramelised Roscoff onion tarte tatin, piperade, shallot cream (vg) 7

Rabbit rilette, stout rarebit, sourdough, pickles, brown sauce 7.5

Fowey crab, chervil & grape, chilled courgette & charred lemon soup (gf) 7

Welsh Goat curd, leek & rosemary raviolo, ratatouille, black olive butter (v) 7

mains

Dry-Aged Wiltshire beef rump, sticky smoked brisket, shimeji mushrooms, Pomme Anna, black truffle & wild mushroom reduction (gf) 25

Confit Jerusalem artichoke, salt baked roots, radish, black treacle granola, parsnip cream (vg)(gf) 17

Seared red gurnard, roasted tomato bouillabaisse, samphire, smoked cod croquettes (gfo) 22

Seared duck breast, soy & orange confit duck spring roll, scallion rosti, pickled shallot & plum relish (gfo) 24

Crown Prince & butternut strudel, heritage carrot cream, fennel remoulade, vegan parmesan (v) 17

Cornish lobster tail, squid ink fettuccine, roe cream, crayfish, swiss chard, lobster cracker 23

desserts

Poached pear cake, cognac coffee sauce, chai cashew dukkah, vanilla ice cream 6.5

Dark chocolate parfait, coffee meringue, sunflower & chai seed praline (gf) 7

Crème caramel, burnt orange, white chocolate tuille (gfo) 6.5

Cornish camembert, Dorset Blue Vinny, black onion seed crackers, chutney 8

All dietary requirements can be catered for. Please ask.
A 10% Service charge is added to parties of 5 or more.