

A La Carte

start off with a snack for £7

buttermilk chicken bites
hummus and bread

maple glazed chorizo
mackerel-cucumber spaghetti-tapioca

Starter

Cured Salmon pickle shallot – cucumber – toffee lemon crouton	£12
Cornish Crab apple – avocado – lemon – gin caviar	£15
Bbq Pigeon sweet corn – bacon popcorn – red onion petals	£14
Crispy Ham Hock apple puree – crackling – celeriac remoulade	£10
Egg Yolk Ravioli smoked mash – truffle – parmesan	£10
Burrata heritage tomato – basil – consommé –olive	£10

Main

John Dory aubergine – olive tapenade – sauce vierge	£22
Salt Baked Sea Bass crab mash – cockles – lemon beurre blanc	£22
Lamb Wellington sweetbread – artichoke – spinach – shallot	£28
Roast Chicken Breast pomme anna – black garlic – shallot – leek	£20
Pea Risotto asparagus – ricotta – lemon	£18
Macaroni Cheese cheese espuma – crispy egg – truffle	£18

Dessert

Poached Rhubarb ginger cake – crème pat – rhubarb puree	£7
Milk Chocolate Cremeaux popcorn – caramel – milk sorbet	£7
White Chocolate Mousse basil aero – wild strawberry sorbet – strawberries	£7
Pineapple Tart Tatin whiskey ice cream – spiced caramel – crumb	£7
Lemon Posset granola – lemon gel – freeze dried raspberries	£7
Selection of British Cheeses celery – grapes – Pembrokeshire biscuits	£11

add a side for £5

peas – shallot – pancetta
triple cooked chips

honey glazed carrots
mixed leaf salad – crispy onions

All our food and drinks have been freshly prepared in our premises where we handle all allergens.
If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.
Please note there will be a 12.5% discretionary charge added to the bill.