

Coast to Coast

STARTERS

Newlyn crab bisque £9.50

Cornish Blue mussels £11
scrumpy, leeks and smoked bacon

Atlantic prawn & chicory salad £12
shaved fennel and pink grapefruit

Hand dived scallop ceviche £14
cucumber, borage, chilli

Jersey rock oysters
six / dozen £19.50 / £39

Peppered Newbury Estate
venison carpaccio £14
wet walnuts and spiced pear

Pressed ham hock £9.75
pickled quail's eggs, onion sourdough

FROM THE SEA

Miso Glenarm organic salmon £19.50
bok choy, ginger, spring onion

Roast Newlyn hake £22.50
rosemary braised borlotti beans, black cabbage

Monkfish, scallop & pancetta brochette £28.50
pepper dulse tabbouleh, shellfish vinaigrette

Whole grilled Megrim sole £25
mermaid's kiss, caper & seaweed butter

Sea spinach & ricotta gnudi £16.50
sautéed grey leg chanterelles

FROM THE LAND

Yorkshire grain-fed chicken supreme £19.50
horn of plenty and oyster plant, sage butter

Roast Barbury duck breast £22.50
spiced red cabbage, cranberry jus

240g Scottish rib eye steak £33
roasted vine tomatoes, watercress

Romney Marsh lamb cutlets £24.50
Hoggs pudding & collard greens hash, grain mustard sauce

Foraged mushroom tagliatelle £16.50
three cornered garlic

SIDES

Truffled honey parsnips and carrots £5

Butter roasted sprouts and tops, oat
granola £5

Sautéed fingerling potatoes, tobacco onions £5

Grilled tenderstem broccoli, preserved lemon £6

Seasoned fries £5

Garden salad £4.5

CHEESE

British cheeseboard £14
Wigmore, Waterloo, Driftwood, Oxford Blue,
Godminster Vintage, sunflower & rye loaf,
plum & raisin chutney

DESSERTS

Steamed Valrhona Guanaja 70% dark
chocolate pudding £8
sea buckthorn custard

Caramelised pear & ginger crumble £8
vanilla ice cream

Braeburn apple and bramble cheesecake £8

Treacle tart £8
Rodda's clotted cream

Selection of ice creams and sorbets
£2.50 per scoop