

# À LA CARTE

## NIBBLES

- Olives 1.5
- Homemade bread 3
- Homemade bread and olives 4

## STARTERS

- Soup of the day, homemade bread 5
- Ham hock terrine, piccalilli, toast 6.5
- Salmon & sea trout tartar, gin marinated cucumber, Dijon, shallot disc, salmon roe 7
- Rabbit loin, pea mousse, pickled carrot, pea puree, pea shoots 7.5
- Goat's cheese mousse, olive soil, grapefruit, and beetroot 6

## MAINS

- Skate wing, cauliflower, girolles, salsify and hazelnut beurre noisette 15
- Cod, seafood black pudding, samphire, pommes mousseline, spinach purée 14
- 8oz rib eye steak, truffle watercress 16.50  
peppercorn or blue cheese sauce 2
- Gnocchi, pea, asparagus, cèpe and truffle salsa 12
- Lamb breast, lamb rump, dauphinoise potatoes, spring greens, jus 16

## DESSERTS

- **ETON TIDY**  
Macerated strawberries, meringue, strawberry gel, jelly, Chantilly cream 5.5
- Chocolate fondant, salt caramel, pistachio ice cream 7
- **THAI GREEN CURRY**  
Ginger cake, lime leaf mousse, lemongrass custard, coconut & coriander panna cotta, chilli meringue 6.5
- Godminster cheddar, Cornish brie and Helford blue with trimmings 6.5
- Selection of ice creams and sorbets 4

## SIDES

- Mixed baby leaves 2
- Rocket and parmesan salad 2.5
- Fries 2.5
- Hand cut chips 3
- Dauphinoise potatoes 3
- Seasonal veg 3
- Hand cut chips with truffle and parmesan 4
- Tender stem broccoli with anchovy butter and pine nuts 3

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