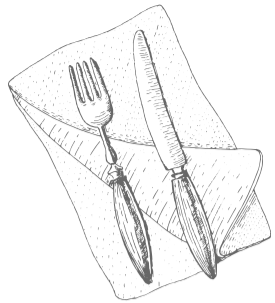
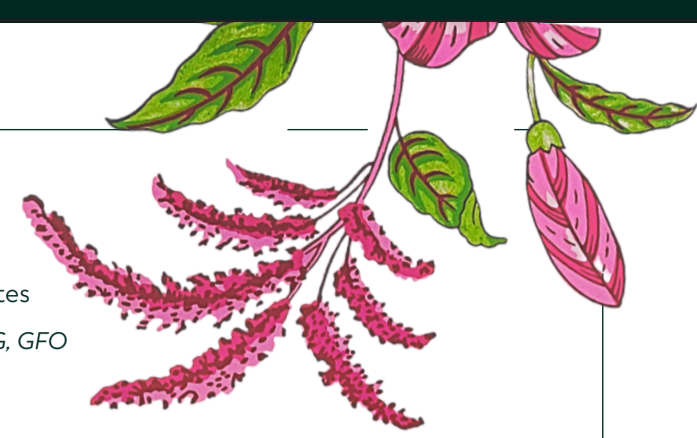


Evening Menu



Nibbles

Beer Battered Samphire with Lemon Hollandaise V | Korean BBQ Pork Belly Bites
 Real Cure Nduja Arancini | Edamame Hummus and Toasted Sourdough Croutes VG, GFO
 Halloumi Fries with Spiced Tomato Chutney V, GFO | Olives VG, GF
 Padron Peppers with Black Garlic Mayonnaise V, VGO, GF
£6 Each or Three for £15

Sharing Boards

From The Garden	From The Land	From The Sea
Hummus, Stuffed Peppers, Balsamic Onions, Marinated Artichokes, Vine Tomatoes, Grilled Aubergine and Courgette, Smoked Halloumi, Crudités, Black Garlic Mayonnaise, Tzatziki, Miso Glazed St.Ella, Sourdough, Focaccia V, VGO, GFO £30	Prosciutto, Truffle Ham, Bresaola, Bavette Steak, Balsamic Onions, Vine Tomatoes, Cornichons, Tunworth, Cranborne Blue Cheese, Béarnaise Sauce, Piccalilli, Red Onion Relish, Sourdough, Focaccia GFO £32	Mussels, Whitebait, Tiger Prawns, Cockles, Beetroot-cured Salmon, Avruga Caviar, Battered Samphire, Fennel & Rocket Salad, Charred Lime, Crème Fraiche, Tartare Sauce, Lemon Hollandaise, Blinis, Sourdough, Focaccia £32

Small Plates

Roasted Fig and Prosciutto Whipped Goats Cheese, Candied Walnuts GF, N, VO £10	Seasonal Soup Served with Sourdough Baguette GFO £8	Butterfly Tiger Prawns Charred Gem, Miso Butter Sauce, Toasted Sourdough £12
Fruit Pig Black Pudding Scotch Egg Homemade Brown Sauce, Watercress £12	Hand-Dived Shetland Scallops Fennel Purée, Lemon Gel, Tomato Chilli Butter Sauce, Chilli Oil GF £12	Cornish Mussels Served with Fresh Bread Served in a choice of White Wine, Cream, Garlic or White Wine and Real Cure Nduja Sausage GFO £10 £18 - Main Course with Fries

Mains from The Land

Beef Blade and Horseradish Cottage Pie Cheesy Mash Potato, Seasonal Greens GFO £23	28 Day Aged 10oz Sirloin GFO Cherry Tomato and Rocket Salad served with a choice of side and sauce Peppercorn, Red Wine, Lemon Hollandaise GF £32	Fennel Pollen-Rubbed Lamb Rump Fennel Purée, Swede Fondant, Charred Grelot, Seasonal Greens, Red Wine Jus £27	Chateaubriand for Two Triple Cooked Chips, Roasted Vine Tomatoes, Parmesan Salad GFO served with a choice of sauce: Peppercorn, Red Wine, Béarnaise GF £65	Coffee-Rubbed Venison Steak Celeriac Purée, Black Garlic Emulsion, Chicory, Pickled Pomegranate, Venison Jus GFO £28
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Mains from The Sea

Cornish Day Boat Fish of the Day GF Served with Samphire, Lemon Hollandaise and a choice of side Market Price	Fish and Chips Fillet of Cornish Haddock, Chunky Chips, Mushy Peas, Tartare Sauce GFO £22	Pan-fried Sea Bass Cauliflower Purée, Buttered Leeks, Crab and Shellfish Sauce GF £24	Tuna Fillet Pak Choi, Pickled Cucumber, Salmon Roe, Asian Salad and Miso Butter Sauce GFO £24
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Mains from The Garden

Gnocchi Red Pepper Pesto, Sweet Pepper Drops, Parmesan Salad V £18	Pea and Bean Risotto Broad Beans, Green Beans, Pea Shoots, Charred Tenderstem Broccoli, Parmesan Salad GF, V, VGO £22	Thai Red Vegetable Curry Peppers, Aubergine, Courgette, Broccoli, Bamboo Shoots, Jasmine Rice GF, V £17 add Chicken or Prawns £5
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Sides

Confit Garlic & Lemon Samphire GF
 New Potatoes GF | Side Salad GF | Seasonal Greens GF
£5 each

Fries
 Chunky Chips GFO | Skin on Fries GFO
£5 each

Garlic, Truffle, Parmesan Loaded Fries
 Truffle Mayo, Chives, Crispy Onions GFO
£7 each

Daily Specials

Please ask your server for today's specials



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

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

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

'Beauchamp', by Manuel Canovas, used with permission from Colefax and Fowler

