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## STARTERS

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|--------------------------------------------------------------------|-----|----------------------------------------------------------------------------------------------------------|-----|
| Godminster cheddar and truffle bon-bon chilli jam                  | £12 | Cured mackerel (DF*) heritage beetroot, Caviar, elderflower                                              | £15 |
| Shredded confit duck salad (DF) (NGCI*) watermelon, peanut, hoisin | £14 | Charred leek and potato mille-feuille (VG*) (NGCI) (V) white onion and fennel velouté, burnt leek, chive | £14 |
| Cornish brown crab tartlet smoked pea, apple                       | £15 |                                                                                                          |     |

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## MAINS

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| Creedy Carver duck breast (DF*) roasted summer vegetables, confit duck leg, spiced jus           | £39 | Silver mullet (NGCI*) sweet peas, lemon and dill gnocchi, smoked crayfish butter                   | £34 |
| Wagyu beef burger (NGCI*) (DF*) bacon, Applewood cheddar, caramelised onions, truffle mayonnaise | £32 | Pea and broad bean risotto (VG*) (NGCI*) tempura asparagus, mint oil                               | £29 |
| Glazed pork tenderloin hog's pudding fritter, apple and calvados relish, celeriac and hazelnut   | £36 | Line caught John Dory (NGCI*) Isle of White tomato and chorizo fricassé, new potatoes, salsa verdé | £36 |

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## SIDES

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|---------------------------------------------|----|----------------------------------------|----|
| Roasted new potatoes (NGCI) (DF*) (V)       | £6 | Potato gratin, crispy onion, chive (V) | £9 |
| Parmesan and truffle fries (NGCI) (DF*) (V) | £8 | Buttered mixed greens (DF*) (NGCI) (V) | £6 |

Head Chef - Max Ellerton

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.  
(V) - Vegetarian, (V\*) - Vegetarian Option Available, (VG) - Vegan, (VG\*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI\*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF\*) - Dairy Free Option Available