

Relaxed dining menu

Served 12noon to 4.30pm & 5.30 to 10pm

Snacks

Home baked focaccia - Rapeseed oil, sea salt £6.50 (v) Nocellera olives £4 (v, gf)

Red pepper hummus, homemade crackers £6 (v)

Small Plates

Local cured meats - pickles, sourdough £14/£28

Celeriac and apple soup- home baked bread £10.95 (v)

Citrus cured salmon- Caper, lemon, lavosh £14

Beef tartare- beef onglet, caper, gherkin, sourdough croute £16

Greek style salad- barrel aged feta, mint and dill £13/£18.50 (v)

Chicken Caesar salad, 24- month aged parmesan £13/£18.50

Gem and herb salad- bulgur wheat, gochujang dressing £13/£18.50 (v)

Sourdough Croque Monsieur- mustard emulsion, fries £15

Classics

8oz Beef sirloin steak- creamed mushrooms, rocket, rosemary salted thick cut chips £40 Trofie pasta- cherry vine tomato and caper £21 (v)

add Cornish day boat fish £7

Cornish day boat fish, Spring herb new potatoes, grilled broccoli, caper butter sauce £27

Slow cooked lamb shoulder- spiced lentils, seasonal greens £28.50

Roasted cauliflower steak- shaved salad, cashew nut cream sauce £18 (v, gf)

Sides

Rosemary salted hand cut chips £6 (v)

New potatoes, Spring herb £6.50

Buttered Spring greens, Gremolata £6

Desserts

Warm chocolate brownie – Ivy House Farm clotted cream £10 (v) Vanilla panna cotta with seasonal garnish £10 (gf)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £10 (v) British cheese selection- quince, crackers £14

Please let us know if you have any dietary requirements before ordering. A discretionary 12.5% service charge will be added to your bill.