

starters

- hogget Croquette, sauce gribiche 11
- scallops, cauliflower, raisins, curry oil 15
- chicken and ham hock terrine, press pea mousse, honey and mustard 12
- slow cooked hens egg, wild mushrooms, béarnaise 12
- scorched mackerel, ratatouille, black olive caramel, basil 11
- soup du Jour, sourdough, rosemary butter 8

mains

- gressingham duck breast, turnip marmalade, heritage carrots, grand veneur 28
- 7oz dry aged fillet, triple cooked chips, king oyster, peppercorn sauce 37
- 10oz dry aged pork chop, apricots, girolles, toasted almonds 26
- gnocchi, butternut squash, blue cheese, pumpkin oil, sage 19
- roasted cod, mussel and clam chowder, soft herbs 26
- whole seabass, tomato and caper sauce vierge, fries, lunar salad 28

side dishes

- summer greens 4.5
- skin on fries 5
- triple cooked chips 5
- glazed heritage carrots 5
- cornish new potatoes 5

sweets

- passion fruit tart, raspberry sorbet, raspberry gel 10
- banana cheesecake, honeycomb ice cream 9
- vanilla panna cotta, strawberry, rhubarb 10
- chocolate fondant, ice cream 11

cheese

- selection of british cheeses 12

