

Menu A £38

To start

Pressed Smoked Ham Hock Terrine, Piccalilli, Dill & San Francisco Sourdough

Torched Fillet of Cornish Mackerel, Kohlrabi, Sea Herbs & Roast Mackerel Dressing

Leek & Potato Velouté, Aged Tunworth & Artisan Bread

For mains

Pot Roast Breast & Confit Leg Croquette of Corn Fed Chicken, Spinach & Creamed Potatoes Pot Roast Fillet of Sea Bream, Boulongiere Potatoes, Spinach & Herb Noisette

Chargrilled Field Mushroom, Spinach & Aged Tunworth Wellington, Tenderstem Broccoli & Almond Noisette

To finish

Vanilla Panna Cotta, Poached Blackberry & Blackberry Jam

Hot Chocolate Fondant, Almond Brittle & Malt Ice Cream

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream



Menu B £48

To start

Potato & Celeriac Terrine, Chicory & Pickled Walnut

Salad of Cornish White Crab, Pickled Onion, Radish & Puffed Rice

Chicken Liver & Madeira Parfait, Caramelised Pineapple & Buttermilk Brioche

For mains

Slow Roast Sirloin of Hereford Beef, King Oyster Mushroom, Spinach & Beef Jus

Butter Roast Fillet of Cornish Plaice, Poached Mussels, Leek & Dashi

Butter Roasted Fine Herb Gnocchi, Pumpkin, Sage & Parmesan

To finish

Hot Chocolate Fondant, Burnt Orange & Orange Ice Cream

Warm Treacle Tart, Poached Blackberries & Clotted Cream

Vanilla Panna Cotta, Poached Pear & Hazelnut Crumble