



Aperitifs

Negroni £8.00

Aperol Spritz £6.50

Lillet, Mint and Elderflower Spritz £6.50

Non-Alcoholic Everleaf Spritz £6.50

Snacks

Homemade bread served with flavoured butter £4.50

Olives and parmesan £3.50

Pork, sage and onion scotch egg served with cranberry puree £3.50

Beer battered anchovies served with curried mayo £3.50

To Start

Whipped duck liver parfait served with feuille de brick pastry, mandarin gel, gingerbread and chervil £9.00

Soused mackerel served with gin and tonic cucumber, horseradish creme fraiche, dill oil and squid ink crumb £7.00

Beef ragu served with confit leeks, creamy mash, smoked cheddar foam and truffle £8.00

Dressed crab served with smoked eel, apple gel, dill emulsion, fresh dill and brioche £9.00

Jerusalem artichoke soup served with white truffle and cheese straw £7.00

Celeriac and brie tartlet served with smoked candied walnuts, house pickles, puffed rice, celery and truffle £7.00



To Follow

28 day aged Devon Ruby Red Sirloin served with potato terrine, caramelised Roscoff onion, slow braised beef, mushroom puree and tender stem broccoli £29.00

Goats cheese and chive ravioli served with slow roasted beetroots, ratatouille, confit leeks, baby leeks and red pepper ketchup £16.00

Salt cured cod served with caramelised cauliflower puree, charred cauliflower florets, raisin and hazelnut jus, crispy seaweed dressed new potatoes £21.00

Duck breast served with duck leg sausage roll, preserved berry jus, onion and black garlic puree, honey, truffle and walnut dressed carrot £24.00

Pan fried sea bass served with celeriac and leek fondue, creamy mash, mussels moucalde and dill £19.00

Coco marinated venison haunch served with celeriac puree, colcannon mash, piccolo parsnip, quince and Barkham blue cheese £23.00

To Finish

Yuzu mousse served with fennel pollen meringue, lemon curd and lemon sherbet £9.00

Banana bread served with honey parfait, honeycomb, yuzu caramel and vanilla mousse £8.50

Pistachio and olive oil cake served with caramelised white chocolate, chocolate mousse, raspberry gel, candied pistachios and raspberry sorbet £9.00

Coconut and white chocolate pannacotta served with mango jelly, rum infused pineapple, mango salsa, passionfruit sorbet and oat crumb £8.50

Chocolate Orange Double Decker £9.00

Selection of cheeses served with quince, apple, celery, grapes, chutney and crackers

3 Cheeses £12 5 Cheeses £16