



SET MENU

2 COURSE - £29
3 COURSE - £35

WHILE YOU WAIT

Sourdough bread 5
Whipped butter, sea salt (V) 642kcal

Gochujang Glazed Chicken Wings 8
Sesame Seeds / 654kcal

Noccellara olives 4.5
(Vg) 196kcal

Rarebit Toasties 4.5
Caramelised onions / 594kcal

Ham Hock & Mustard Croquettes 8
448kcal

STARTERS

Ham hock terrine
Piccalilli, sourdough, water cress / 493kcal

Chicory, cucumber & smoked mackerel salad
Pickled shallots, horseradish / 231kcal

Roasted beetroot tartar
Whipped goat curd, candied walnuts, sherry (V) / 606kcal

Tattenham corner prawn cocktail
Isle of Wight tomatoes, samphire Marie Rose sauce (£3 supplement) / 373kcal

MAINS

Coal roasted chicken breast
Cornish mids, preserved lemon & samphire butter, tenderstem broccoli / 386kcal

South coast hake fillet
Beluga lentil, Nduja, broad beans, tarragon & hazelnut beurre noisette (£6 supplement) 930kcal

Butternut squash & sage risotto
Goats curd, wilted spinach, roasted pumpkin seeds (V) 1043kcal

8oz Sirloin steak
Triple cooked chips, brandy & green peppercorn sauce, creamed spinach (£10 supplement) 1070kcal

PUDDINGS

Lemon posset
Yorkshire rhubarb compote, shortbread (V) 804kcal

Apple & Kent plums crumble
Vanilla ice cream (V) 436kcal

Sticky toffee pudding
Vanilla ice cream (V) 884kcal

Long Clawson Blue
Quince jam, walnut bread (£3 supplement) (V) 988kcal

SIDES

Davidstow cheddar Mac&Cheese 8
Onion jam (V) 764kcal

Salted fries / Triple cooked chips 5
(V) 403kcal

Caesar salad 5
Anchovy dressing, brioche croutons, parmesan / 422kcal

Dressed chicory & sea aster salad 5
(Vg) 106kcal

Hasselback Cornish mids 6
Nduja pangrattato, anchovy salsa / 385kcal

Wilted spinach 5
Confit garlic, samphire, cream (V) 166kcal

Available for pre-order only. Minimum of 20 people. Please inform us if you have a food allergy or intolerance. Fish may contain small bones. All weights & measures are accurate before being cooked (V) vegetarian, (Vg) vegan. All tables are subject to a discretionary service charge of 12.5%.