



SET MENU

Available on pre-order only - Minimum 10 people
£35pp | 3 course (dish supplements additional)

STARTERS

Ham hock terrine
Piccalilli, sourdough, water cress

Chicory, cucumber & smoked mackerel salad
Pickled shallots, horseradish

Roasted beetroot tartar
Whipped goat curd, candied walnuts, sherry

Tattenham Corner prawn cocktail
Isle of Wight tomatoes, samphire, Marie Rose sauce (£3 supplement)

MAINS

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

South coast hake fillet
Beluga lentil, Nduja, broad beans, tarragon & hazelnut beurre noisette (£5 supplement)

Butternut squash & sage risotto
Goats curd, wilted spinach, toasted pumpkin seeds

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

DESSERTS

Lemon posset
Yorkshire rhubarb compote, shortbread

Apple & Kent plums crumble
Vanilla ice cream

Sticky toffee pudding
Vanilla ice cream

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

SIDES

Davidstow cheddar Mac & Cheese, onion jam 8

Salted fries / Triple cooked chips 5

Caesar salad, anchovy dressing, brioche croutons, parmesan 5

Dressed chicory & sea aster salad 5

Hasselback Cornish mids, 'nduja pangrattato, anchovy salsa 6

Wilted spinach, confit garlic, samphire, cream 5

Please inform us on the pre order form if you have a food allergy or intolerance. All prices are inclusive of VAT.