

DINNER

Starter

Curried Celeriac and Cauliflower Soup, Bhaji, Chive Oil
Pan Fried Pigeon Breast, Pickled Fig, Black Pudding
Scallops Baked in The Shell, Blood Orange and Thyme Butter
Porthilly Mussels, Chili, Ginger, Coriander and Lime

Main

Pan Fried Hake, Jerusalem Artichoke, Brown Shrimp, Beurre Noisette
Pork Chop, Chimichurri, Green Apple, Crispy Fried Potatoes
Butter Roasted Chicken, Shallot Puree, Crispy Leek, Smoked Mash
Ras el Hanout Roasted Cauliflower Steak, Spiced Apricot Yoghurt, Pomegranate

Dessert

Banana Tart Tatin, Doom Bar Ice Cream
Dark Chocolate Pave, Passion Fruit Sorbet
Orange Pannacotta
Spiced Apple Crumble, Crème Anglais

Westcountry Cheese With Pear, Beetroot Chutney, Pickled Celery, Walnuts And Crackers
(£2 Supplement)

3 Courses | 36

2 Courses | 28

Please can all mobile phones be turned to silent whilst dining in the restaurant.
If you have any specific allergies or dietary requirements, please speak to a member of the team.
Please note, a discretionary service charge of 10% will be added to tables of 6 or more.