



Porthilly Oyster, Bloody Mary Granita, Carraway | 3

Parmesan and Sea Salt Focaccia, Whipped Butter | 3.5

Pimento de Padron, Aioli, Black Pudding | 7.5

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**BABA GHANOUSH** | Roasted Beetroot, Pomegranate, Toasted Buckwheat, Apple and Dill Relish | 11

**TERRINE** | Chicken Leg, Mangalitza Black Pudding, House Piccalilli, Pinot Noir and Matt's Sourdough | 12

**BURRATA** | Fresh Fig, Heritage Carrot, Roasted Pecan, 10 Day Hung Biltong and Rocket Salad | 12

**SEA TROUT** | Applewood Smoked Gravdax, Samphire, Pickled Cucumber, Dijon and Toasted Rye | 14

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**GNUDI** | Ricotta, Leek and Apple Relish, Candied Walnut, Watercress, Cauliflower and Mustard Sauce | 21

**CUTTLEFISH** | Ink Risotto, Fennel, Dried Tomato and Basil | 22

**SCALLOP** | Confit Chicken Wings, Miso Butter, Kale, Mushroom and Chicken Consommé | 25

**LAMB** | 24hr Braised Shank, Mint Salsa Verde, Squash, Rainbow Chard, Celeriac and Potato Terrine | 26

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**PAVLOVA** | Cornish Clotted Cream, Blackberry Curd, Sloe Gin and Candied Pistachio | 8

**S'MORE** | Chocolate Chip Ice Cream Sandwich, Toasted Marshmallow, Banana and Walnut Compote | 10

**MONT-BLANC** | Chestnut Parfait, Milk Sorbet, Whisky Gel, White Chocolate and Meringue | 11

**CHEESE** | Baked Brie, Toasted Sourdough, Honey, Beetroot and Apple Chutney | 13

**MOCHA-AFFOGATO** | Coca Sorbet, Espresso | 6.5

CHEF | Felix Craft

RESTAURANT | Rachel Grills

\*For allergies and dietary requirements please inform our restaurant team