

GLUTEN CONSCIOUS



BACON WRAPPED DATES 4 / each
linguiça, Manchego, mustard

BBQ-SPICED CRISPY PIG EARS 8



CAULIFLOWER AND RED ONION PAKORA (vg) 8
coconut yoghurt, lime

MAPLE GLAZED CORNBREAD
harissa yoghurt (v) 9

SMALL PLATES

ROASTED ISLE OF MULL SCALLOPS 27
creamed cauliflower, guanciale

SMOKING BROS SALMON 14
pickled fennel, blood orange

FOIE GRAS CRÈME BRÛLÉE 15
pork crackling & marmalade, waffle

GEM HEART SALAD (vg) 12
tomato, avocado, white balsamic

ANGUS BEEF TARTARE 15
pickled onion, mustard, Marmite egg yolk,
dripping croutes



FOR THE TABLE

DUCK & WAFFLE 24
crispy leg confit, fried duck egg,
mustard maple syrup

ROASTED COD FILLET 30
beurre blanc, sea vegetables

**WHOLE ROASTED
CORN FED CHICKEN** 48
wild mushrooms, ratte potatoes,
truffles and herbs

**NATIVE BREED 40 DAY AGED
RIB OF BEEF** 500g 46
béarnaise sauce

ROASTED RACK OF SALT MARSH LAMB 34
fondant potato, salsa verde

SIDES

10G EXMOOR CAVIAR 24

FRENCH FRIES 7
add truffle and Parmesan 10

STEAMED TENDERSTEM BROCCOLI (vg) 7

SWEETS

LEMON MERINGUE WAFFLE (v) 12
lemon curd, Italian meringue,
lemon sherbet ice cream, dill

SELECTION OF ICE CREAM AND SORBET (v) 7.5
3 scoops of your choice.
Ask your server for today's selection

'THE FULL ELVIS' (v) 17
PBJ, caramelised banana,
Chantilly cream, all the trimmings

CARAMELISED BANANA (v) 14
housemade hazelnut chocolate spread,
vanilla ice cream, peanut crunch

