



SAMPLE A LA CARTE MENU

NIBBLES

- Sourdough Bread & Salted Butter - £4
Parmesan Gougères - £2 (each)
Cornish Oyster, Shallots, Elderflower & Jalapeño - £4 (each)
Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (each)
Terrine De Campagne, Piccalilli & Grilled Sourdough - £8

STARTERS

- Watermelon Gazpacho, Feta, Peach & Basil - £14
Lamb Ragù Pappardelle, Kalamata Olives, Espelette & Preserved Lemon - £15
Smoked Sea Bream Carpaccio, Avocado, Crispy Chicken Skin & Pistachio - £17
Duck Foie Gras Pressé, Grapes, Verjus & Tarragon - £19.5

MAINS

- Keen's Cheddar Agnolotti, Heirloom Tomatoes, Tomato Consommé & Basil - £28
Stone Bass, Brown Shrimps, Courgette Flower, Borlotti Beans & Bisque - £32
Welsh Lamb, Sweetcorn, Black Garlic, Smoked Yoghurt & Aubergine - £34
Woolley Park Farm Duck Breast, Vadouvan Cauliflower, Apricot & Toasted Oats - £36

SIDES

- Cornish Mixed Leaves, Mango, Strawberries, Macadamias & Aged Balsamic Dressing - £7
Pomme Purée, Chives & Espelette - £8
Grilled Hispi Cabbage, Yuzu, Miso & Parmesan - £8

DESSERTS

- Figs, Jasmine & Fig Leaf Ice Cream - £11
Banoffee, Nutmeg & Caramelized Pecan - £10
Vanilla Millefeuille & Strawberry - £12

CHEESE SELECTION

£5 per Piece of Cheese

Dorstone, Pasteurised Goat Cheese, Goat's Milk, Herefordshire, England
Maréchal, Unpasteurised Hard Cheese, Raw Cow's Milk, Canton de Vaud, Switzerland
Riseley, Thermised Washed Cheese, Ewe's Milk, Berkshire, England
Roquefort, Unpasteurised Blue Cheese, Raw Ewe's Milk, Aveyron, France
Mimolette, Pasteurised Hard Cheese, Cow's Milk, Calvados, France