



To Share

Lemon & thyme fougasse bread, smoked baba ghanoush £8.25 (V)(GFO)

Nocellara olives £6.50 (V)(GF)(VG)

Warm ciabatta, wild mushroom pate £9.25 (GFO)(V)

Starters

Cornish crab bun, prawn & brown crab sauce, coriander salad £14 (SF)

Twice baked goats cheese souffle, spinach, red pepper sauce £13 (V)

Poached chalk stream trout linguine, vermouth sauce, dill, caviar £14 (GFO)(DFO)

Pate de Campagne, pickled walnut salsa, toasted ciabatta £13 (GFO)(NFO)

Vegetable bhajis, cashew butter, pickled orange £12 (VG)(NFO)(GF)(DF)

Mains

Free range chicken breast, celeriac gratin, greens, morel sauce £27 (GF)(DFO)

Cornish hake, sweet potato, borlotti beans, pancetta, smoked paprika £27 (DFO)(GF)

8oz Fillet steak, chips, watercress, tomato, wild garlic & parsley butter £39 (DFO)(GF)

Ricotta gnudi, wild mushroom fricassee, Madeira, croutes, truffle crème fraiche £25 (V)

Monkfish, creamy mash, braised fennel, bouillabaisse sauce, rouille £36 (SF)(GF)(DFO)

Desserts

Yorkshire rhubarb & apple brioche charlotte, stem ginger ice cream £10 (V)

Dark chocolate & hazelnut tart, coffee Chantilly £10

Williams pear tart tatin, Cornish clotted cream £10 (V)(GFO)

Blood orange soufflé, vanilla crème anglaise, blackcurrant ice cream £13 (V)(GF)

Edie's cheese selection £13 (GFO)(V)