

Baked scallop, 'nduja butter	11 each
Duck liver parfait, damson, brioche	17
Beetroot cured steelhead trout, pickled fennel, dill and mustard dressing	17
Lamb breast croquette, caramelised turnip, salsa verde	18
Brixham crab, preserved lemon, brown crab mayo	25
Smoked beef tartare, pickled shallot, 36-month-aged Parmesan	18
Baked beetroot, labneh, pickled blackberries v	14
Stracciatella, Williams pear, black truffle, hazelnuts plant-based available	16
Braised beef cheek, coco beans, parsley, anchovy	35
Cod, Sandefjord sauce, seashore vegetables, trout roe	35
Heritage carrots, pistachio romesco, pomegranate molasses pb	21
Potato dumplings, wild mushrooms, sheep's yoghurt and brown butter dressing v	30
Breast of free-range chicken, celeriac purée, Roscoff onion, sherry vinegar	36
Beef burger, smoked cheese, caramelised onions, black garlic mayo	28
Filet mignon, charred tardivo, peppercorn sauce	48
Grilled monkfish tail, cep, truffle butter	34
Hispi cabbage, miso butter v	8
Jerusalem artichokes, rosemary pb	9
Roasted carrots, black treacle dressing v	8
Kalette tops, crème fraîche dressing v	7
Chips pb	8
Butterhead lettuce, shallot dressing v, pb	7
Purple sprouting broccoli, harissa, Marcona almonds pb	8
Tomato salad, anchovy dressing	8
Dark sticky chocolate cake, double cream v	11
Tiramisu v	10
Almond financier, plum compote, plum sorbet pb	10
Ice creams and sorbets (price per scoop)	3.5
Coffee and petit fours v	10



v Vegetarian | pb plant based | gf Gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.

Our dish names don't always mention every ingredient.

Please let our team know if you have any allergies, and for full allergen information please ask for the manager