starters
Chargrilled butternut squash, burrata, walnut pesto & sage 9
Citrus cured salmon, wasabi, mooli radish, puffed wild rice 12
Roast Scottish scallop, pork belly, cauliflower, caper & raisin 15
Crispy Pigs head, celeriac remoulade, prune ketchup, crackling 10

mains
Chive gnocchi, portobello mushroom, pecorino, onion crumb 19
Sea Bream, Jerusalem artichoke, borlotti beans, chanterelles 25
Cornish Turbot, shin of beef, consommé, cockles & sea herbs (Great British Menu) 28
Partridge wellington, salt baked swede, pickled walnut, chestnut 26
Beef sirloin, braised cheek, hash brown, carrot & onion 29

sides
Garden potatoes & seaweed butter 4.5
Seasonal vegetables from the garden 4.5

cheese & desserts
Odette’s Jaffa cake, salted milk, nibbed cocoa 9
Blackberry soufflé, flaked almonds, apple cider sorbet 9
Passion fruit ice cream sandwich, pineapple & coconut 8
Selection of British cheese, pear chutney, Nain’s Bara brith (Morfydd Williams 1915-2017) 12