



Before

Olives

GF 4.5

Selection of today's homemade breads, white miso butter
5.5

Charcuterie meats, charred tomato jam

GF/DF 7.50

Sautéed Padron peppers, Cornish sea salt

GF/VE 5.00

Whipped feta with spicy honey, toasted crostini

7.50

Starters

Pan seared scallops, cauliflower puree, parmesan & black pudding crumb
16.00

*Ham hock and dijon grain mustard terrine, curried pear chutney, Parma ham
crisp, pickled radish, croutons*

DF 12.00

Sweet potato gnocchi, with sauté of wild mushroom & mushroom velouté

GF/VE 11.00

*Duo of grilled & bonbon mackerel, beetroot and horseradish puree & Grana
Padano tuiles*

14.00

*Pan fried pigeon breast, hispi cabbage & smoked bacon galette, Maderia & pigeon
au beurre*

GF 12.00

*All our ingredients are locally sourced, and we use organic
or free range wherever possible.*

*Please ask us about allergens and/or dietary requirements as many dishes
can be changed to suit your needs.*

Service not included. All tips are divided equally between our lovely staff

GF Gluten Free

DF Dairy Free

V Vegetarian

VE Vegan



Middle

Slow cooked lamb, apricot & pine nut stuffing, confit potato, asparagus, butternut squash puree, lamb jus
GF 32.00

Bourbon braised shin of beef, buttery mash, braised baby gem, pickled mushroom, maple & bourbon jus
GF 30.00

Trio of pork, confit pork belly, tenderloin rolled in porcini mushroom, pulled pork & chorizo bonbon, duchess potato, heritage carrots, rich chicken jus
GF 30.00

Crab, spring onion & chervil risotto, avocado & chilli quenelle
GF 28.00

Catch of the day, chorizo dauphinoise potato, sweet baby carrots, samphire, crab bisque
GF 32.00

Miso glazed aubergine, herb baby potatoes, roasted onion petals, white bean puree
VE/GF 26.00

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End

Chocolate & pistachio tart, raspberry sorbet
10.00

Lemon posset topped with blueberry curd, lemon shortbread crumb
9.50

Rhubarb crème brulee, poached rhubarb with a rhubarb gel, sable biscuit
10.00

Affogato

Salted caramel ice cream, espresso, almond liqueur
12.00

Non- alcoholic Affogato

7.50

Podshavers Cheeseboard

*Selection of artisan cheeses, homemade crackers & chutney, salted apple,
candied walnuts*
14.00

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