

THE CURIOUS KITCHEN

Executive Chef Marc Payne and the team have created a menu packed full of good, wholesome, delicious food. Their inspiration is based on many traditional kitchen skills, including pickling, smoking and curing, with an occasional modern twist on either the ingredients or the techniques to surprise and delight.

SIGNATURE SERVES

Louis Roederer Brut Premier, France, NV 125ml	11.95
Ayala Brut Majeur, France, NV 125ml	9.75
Brockmans Signature G&T	11.50
Aperol Spritz	9.00
Tom Collins	8.50

WHILST YOU CHOOSE

Marinated olives	3.95	Crispy goat's cheese, nigella seeds, curry sauce, pickled onion	4.50
Bread board, Spanish olive oil, aged balsamic	3.60	Striploin, Guinness, oyster leaf, smoked beef	5.00
Homemade old bay butter, Cornish sea salt	0.50		

TO START

Homemade soup, chef's garnish	5.00	Charred sea trout, fermented cabbage, English garden peas	9.50
Sage ricotta ravioli, preserved lemon, fennel	7.50	✓ Pouilly Fuisse Domaine Trouillet, France 2015	8.00
Pigeon breast, granola, roasted beetroot, sorrel, crème fraîche	8.50	Tempura hand dived scallops, Indian spices, mango, coriander	9.50
Miso glazed mackerel, kohlrabi, nasturtium, shallots	8.50	✓ Hamilton Russell Chardonnay, South Africa 2016	8.25

CHEF'S TABLE

Make your choice from our extensive selection of fresh salads, home cured fish, seafood, artisan cured meats.

Starter 8.95
Main course 16.50

TO FOLLOW

Wild mushroom risotto, chive, lemon	13.50
Roasted asparagus, arancini, radicchio, wild garlic	14.25
Chef's seasonal fish dish	Market Price
Roasted corn fed chicken, pancetta lardons, boulangère, rainbow carrots, roast chicken jus	16.95
Pan fried tiger prawn linguini, chilli, roasted shallots, garlic	18.95
✓ Sancerre Domaine Michel Girard, France 2016	7.35
Fillet of lamb neck, roasted potato terrine, wild nettle, purple sprouting broccoli, gremolata roasted shallots, lamb jus	20.95
✓ Cote du Beaune Villages Chasen, France 2013	7.85

FROM THE GRILL

Our beef is aged for 28 days. All grills are served with confit tomato, watercress and Cornish sea salted fries.

Smoked chilli and garlic marinated chicken breast 198g	14.95
Onglet 280g,	25.00
Ribeye steak 255g	28.00
✓ Anwilka Petit Frere, Stellenbosch South Africa	7.65

SAUCES

Cognac and wild mushroom	2.95	Au poivre	2.95
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HOME COMFORTS

Hand pressed beef burger, glazed bun, smoked jalapeño mayonnaise, Cornish sea salted fries	15.25	Thwaites Original beer battered fish, Cornish sea salted triple cooked chips, crushed minted peas, lemon, homemade tartar sauce	15.95
Add smoked bacon and cheese	16.95		

SIDE ORDERS

Chef's seasonal vegetables	Beer battered onion rings	Olive oil, basil and garlic cream potato
	Cornish sea salted triple cooked chips	Chef's seasonal garden salad
		All 4.05

FOR AFTERS

Lemon posset, violet sorbet, meringue, pistachio	7.25
Egg custard tart, rhubarb, ginger beer	7.50
Dark chocolate cheesecake, peppermint, raspberry	7.95
Ice cream and sorbet selection	6.95
Cheese wedge (ask for today's selection), walnut bread, chutney	8.50
Petit fours	4.00

EXPLORE BY THE POUR WITHOUT PULLING THE CORK

The Coravin™ System allows us to pour wine without disturbing the natural ageing process by keeping the cork in the bottle. Look out for the Coravin logo for wine and food pairings all served as a 125ml measure.

Prices include VAT, service at your discretion. Allergen Information - we really want you to enjoy your meal with us, if you'd like information about ingredients in any dish, please ask and we'll happily provide it.