

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	BBQ onglet, pickled shallot, nasturtium	5.00
Homemade beurre noisette butter	0.50		

TO START

Homemade soup, chef's garnish	5.00	Crab, daikon, spring onion, katsu puffed rice	9.00
Smoked and pickled beetroot, mascarpone, granola, sorrel	7.50	▼ Pouilly Fuisse Domaine Trouillet, France 2017	8.25
Marinated beef, wasabi, black garlic, Japanese radish	8.00	Pigeon, sumac, chicory, squash, dukkha	9.50
Tempura prawn, Indian spices, mango and coriander	9.00	▼ U Passimientto Baglio Gibellina, Italy 2017	5.35

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

Celeriac risotto, Jerusalem artichoke and black truffle	15.00
Cured duck egg yolk, soy, shiitake, bok choy, napa cabbage, kun choy, spring onion, chilli, miso	14.00
Chef's seasonal fish dish	Market Price
Chicken, gochujang, ponzu, bok choy, napa cabbage, charred spring onion, sesame and miso	15.50
▼ Cote de Beaune Villages, Chanson, France 2014	7.95
Pan fried tiger prawn linguini, chilli, roasted shallots, garlic	18.95
Smoked paprika monkfish on the bone blanquette	22.00
▼ Hamilton Russell Chardonnay, South Africa 2017	8.35

FROM THE GRILL

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

Bavette steak 200g	22.50
Dry aged striploin 226g	27.00
Ribeye steak 255g	28.00
▼ Chateaufeuf-du-Pape Chante Cigale, France 2014	8.55

SAUCES

Café de Paris butter	Au poivre	2.95
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HOME COMFORTS

Hand pressed beef burger, glazed bun, chilli tomato relish, 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	Ratte potatoes, lemon, rapeseed, parsley
	Cornish sea salted triple cooked chips	Chef's seasonal garden salad
		All 4.05

FOR AFTERS

Baked apple crumble, blackberry ice cream	7.50
Frangipane tart, fresh almond, homemade plum jam	7.50
Chocolate and coffee entremet, roast banana ice cream	8.50
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.