

EARLY AUTUMN A LA CARTE MENU

APERITIF

GUSBOURNE 9.00
Brut Reserve 2018 Kent, England 125ml

CHEW VALLEY GIN & TONIC 50ml 9.00
Juniper-led classic dry gin with a warming finish

LOUIS ROEDERER 12.00
Brut Premier, Reims, France 125ml

GUEST WINE

SPECIALLY SELECTED FROM V&V 25.00
Ask your server for this week's wine

STARTERS

SOUP OF THE DAY 7.50
Fresh homemade bread

BEETROOT & GOATS CHEESE 8.50
Walnut, honey, red vein sorrel

CORNISH FISH STEW 9.50
Rouille, Parmesan & croutons

MAINS

WILD MUSHROOM PITHIVIER 19.00
Truffled mushroom cream sauce, root vegetables

ONGLET OF LOCAL BEEF 19.50
Anna potato, beetroot, rainbow chard, horseradish
crème fraiche, red wine jus

WHOLE CORNISH SOLE 22.50
Brown shrimp butter, new potatoes, capers
braised fennel

DESSERTS

STICKY TOFFEE PUDDING 8.00
Vanilla ice cream

LEMON POSSET 8.50
Fennel granita, wild fennel seed meringue

PASSION FRUIT CHEESECAKE 8.50
White chocolate sorbet

DESSERT WINE

Errazuiz Late Harvest Sauvignon Blanc, Chile 4.00

Triana Pedro Ximenez, Spain 4.00

Fairview 'La Beryl Blanc' Chenin Blanc / 5.00

Muscat Paarl, South Africa

TO NIBBLE / SHARE

MIXED SPANISH OLIVES 4.00

HOMEMADE BREAD 5.00
Roasted garlic, olive oil & aged balsamic

SMOKED CODS ROE 6.00
Homemade focaccia

SOFT SHELL BABY PRAWNS 7.00
Honey & almond dressing

CURED MEATS SHARING BOARD 16.00
Italian meats, roasted garlic, olives, sundried tomatoes,
homemade bread, oils & balsamic

SEARED SCALLOPS 11.00
Butternut squash, pickled carrot, charred
sweetcorn, pork skin, roast chicken sauce

ST AUSTELL BAY MUSSELS 10.00
Chorizo, Somerset cider, leeks, cream

RABBIT & PISTACHIO TERRINE 10.50
Pressed foie gras, gingerbread, prune purée

ROLLED LOIN OF SOMERSET PORK 21.00
Mashed potato, caramelised cauliflower purée, Heritage
carrots, cavolo nero

ROAST PARTRIDGE CROWN 24.00
Jerusalem artichoke, winter greens, blackberries,
pearl barley

LINE CAUGHT SEABASS 24.00
Leek, sea vegetables, white coco beans, mussel velouté

**APPLE & BLACKBERRY
CRUMBLE CAKE** 8.00
Clotted cream ice cream

ICE-CREAMS & SORBETS 2.50/scoop

CHOICE OF LOCAL CHEESES 2 for 8.00
3 for 10.00
4 for 12.00
Crackers, chutney, apple, celery



SEASONAL TASTING MENU

5 COURSES £55.00

WINE FLIGHT £40.00

SUBJECT TO AVAILABILITY, PLEASE ENQUIRE

SNACKS

BEETROOT & GOATS CHEESE

Walnut puree, honey, red vein sorrel

SEARED SCALLOPS

Butternut squash, pickled carrot, charred sweetcorn, pork skin, roast chicken sauce

LINE-CAUGHT SEABASS

Leek, samphire, white coco beans, mussel velouté

ROAST PARTRIDGE BREAST

Jerusalem artichoke, blackberries, winter greens

LEMON POSSET

Fennel granita, wild fennel seed meringue