

MENU DU JOUR

2 COURSES - £39.50 | 3 COURSES - £47.50

Available for Lunch, Monday to Friday (Excluding Bank Holidays) and Dinner, Monday to Saturday, 5:30pm til 6:30pm and 10.00pm til 10.30pm

STARTER

Torched Cornish Mackerel and Rilette, gentlemen's relish and sweet pickled cucumbers

Roasted Celeriac Soup, Bramley Apple, Cheese Gougere

MAIN

Cornish Cod, Stewed Lentils, Salsify and Parsley Butter

Braised Ox Cheek, Clotted Cream Mash, Beef Fat Onion

DESSERT

Lemon Marmalade Sponge, Earl Grey Custard, Honey Ice Cream

Dark Chocolate Mousse, Salted Peanut Butter Ice Cream

SIDES

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| Triple Cooked Chips | £9.50 |
| Clotted Cream Mash | £9 |
| Garlic Roasted Mushrooms | £9 |
| Baby Gem Lettuce with Salad Cream | £9 |
| Buttered Cavolo Nero | £9 |
| 5g Black Winter Truffle | £15 |

RESERVE YOUR TABLE

Please advise your server if have any allergies or require information on ingredients used in our dishes. All prices are inclusive of VAT.
A 15% discretionary service charge will be added to your bill.