

Snacks

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Sicilian Mixed Olives£5.00

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House Nuts / Wasabi Peanuts£4.00

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Pork Scratchings, Apple Sauce£6.00

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Grilled Goats Cheese, Chestnut Honey, Walnuts£8.00

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Pistachio Mortadella, Pickled Chilli£8.00

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Baked Sourdough, Beef Dripping, Whipped Butter£6.00

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Focaccia, Nduja, Romesco£8.00

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Mixed Anchovy Fillets, Herb Oil£9.00

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Starters

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Isle of White Heritage Tomatoes, Pickled Fennel, Olive Crumb£9.00

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Carrot and Coriander Soup, Warm Sourdough£9.00

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Burnt Leek, Black Garlic Truffle Dressing, Parmesan£9.00

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Seared Wagyu Featherblade, Soy Dressing, Wakame, Sesame£11.00

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Burrata, Courgette Pesto, Toasted Hazelnut£12.00

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Fowey Scallops, Chilli Butter£18.00

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Mains

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Smoked Porchetta, Braised Red Cabbage, Red Wine Sauce£22.00

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Porthilly Mussels, White Wine, Cream, Warm Sourdough£22.00

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Grilled Cauliflower, Smoked Aubergine Purée, Olive & Caper Salsa£17.00

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Smokehouse Cheeseburger, Streaky Bacon, Burger Sauce£19.00

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Pan Fried Cod, Potato, Leeks, Brown Shrimp, Butter Sauce£26.00

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Bavette Steak (served pink) Peppercorn Sauce, Fries£26.00

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Rare Breed Steak Board

We have a steak board on site which has a selection of dry aged rare breed cuts. We butcher our beef on site daily, providing you with the best British produce. All of our steaks are served with a choice of either Peppercorn Sauce, Bearnaise Sauce or Blue Cheese Sauce.

Sides

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Buttered Seasonal Greens£5.00

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Chicory and Herb Salad, Sherry Dressing£5.00

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Tenderstem Broccoli, Chilli Oil, Parmesan£6.00

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Hand Cut Chips, Garlic Aioli£6.00

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Beef Brisket, Macaroni & Cheese£7.00

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Skin on Fries£6.00

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