



Coates & Seely Brut Reserve (125ml) £12.00

Nibbles

Focaccia muffins, chive & poppy seed butter, Ramsbury extra virgin rapeseed oil, balsamic £5.00

Cauliflower 'popcorn', teriyaki sauce, chilli, spring onion, sesame £7.50

Garlic & herb marinated olives £5.00

Crispy pork crackling sticks, spiced apple sauce £6.00

Starters

Wild nettle & spinach soup, chargrilled onion powder, chive oil, Hobbs House sourdough £8.00

Cornish crab fritters, saffron & garlic aioli, lemon, coriander £10.00

Carpaccio of fallow deer, roast Jerusalem artichokes & crisps, salsa verde, pickled wild garlic capers £10.00

Mushroom parfait, pickled & raw mushrooms, porcini powder, red onion & balsamic jam, Melba toast £9.50

Chargrilled sprouting broccoli, whipped ricotta, chilli, garlic & parsley oil, toasted hazelnuts £10.00 / £16.00

Beetroot-cured Chalkstream trout, fennel & mint relish, horseradish yoghurt, brown bread croutons £10.00 / £16.00

Mains

St Austell Bay mussels,
sweet chilli cream sauce, lemon grass, coriander, Koffman skin on fries, Hobbs house sourdough £20.00

Lincoln Red short-rib of beef puff pastry pithivier, creamy mash, beef fat carrot, seasonal greens,
red wine sauce £19.00

Roast pork tenderloin, braised wild rice, buttered kale, turnip puree, cider jus £25.00

Chicken schnitzel, Caesar salad, crisp pancetta, garlic & anchovy mayo, soft boiled egg £22.00

Market Fish of the Day £MVP

Leek & potato gratin, crispy onion & frisee salad, garlic breadcrumbs £17.00

Beer-battered Cornish 'catch of the day', triple cooked chips, crushed peas, tartare sauce, lemon £19.00

'Smashed' burger, two 3^{oz} patties, American style cheese, shredded iceberg, sesame bun, burger sauce,
red cabbage coleslaw, Koffman skin-on-fries £19.00

Chargrilled dry-aged Stokes Marsh Farm 8^{oz} Ribeye steak
garlic butter, confit garlic, vine cherry tomatoes, triple cooked chips, bearnaise sauce £36.00

Chargrilled dry-aged Stokes Marsh Farm 16^{oz} Chateaubriand to share
garlic butter, confit garlic, vine cherry tomatoes, beer pickled onion rings, triple cooked chips,
rocket & parmesan salad, bearnaise sauce, truffle mayonnaise £85.00

Sides - £5.50 each

Caesar salad, crisp pancetta, garlic & anchovy mayo | Koffman skin-on-fries

Triple cooked chips | Chargrilled broccoli, beurre noisette, hazelnuts | Beef fat carrots

Rocket & Parmesan salad, extra-virgin rapeseed oil



We have a range of allergen friendly menus available, please ask a member of staff for more information.

Where possible, we use as much produce from the beautiful Facombe Estate, from wild game to the fruit from our orchards.

A discretionary service charge of 10% will be added to the bill.