



Aperitif... Botivo Spritz (non-alcoholic) £4.50  White Negroni (Botivo, Dry Gin, Dry Vermouth) £11.50

Nibbles

Seeded white tin loaf, garden herb butter, Ramsbury extra virgin rapeseed oil, balsamic £5.00
Cauliflower bhaji, mango chutney, spring onion, coriander £7.50 | Garlic & herb marinated olives £5.00
Crispy pork crackling sticks, spiced apple sauce £6.00

Starters

Carrot honey & ginger soup, toasted cumin seeds, herb yoghurt, Hobbs House sourdough £8.50
Butterbean hummus, chargrilled baby vegetables, cashew nut milk,
curry & apple dressing, lavosh cracker £9.00
Grilled New Forest asparagus, Cornish crab, Jersey Royals, French style dressing, soft boiled quails egg £12.00
Lincoln Red salt beef, grilled Hobbs House sourdough, wild garlic, house pickles £10.00 / £16.00
Cornish plaice, citrus & herb panko breadcrumbs, cucumber & watercress salad,
lemon, tartar sauce £9.00 / £15.00

Mains

St Austell Bay mussels, sweet chilli cream sauce, lemon grass, coriander, Koffman skin-on-fries,
Hobbs House sourdough £20.00
Stokes Marsh farm shin of beef puff pastry pithivier,
chive & spring onion mash, beef fat carrots, seasonal greens, red wine jus £19.50
Chargrilled pork tomahawk, hasselback potatoes, sprouting broccoli, crispy chilli oil, red wine jus £25.00
Chicken schnitzel, Caesar salad, crisp pancetta, garlic & anchovy mayo, soft boiled egg £22.00
Market Fish of the Day £MVP
Cauliflower steak, chimichurri, kale, pickled carrots, spiced dukkha, herb oil £18.00
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
Halloumi burger, grilled mushroom, shredded iceberg, sesame bun, sweet chilli jam,
red cabbage coleslaw, Koffman skin-on-fries £18.00
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 mayonnaise | Koffman skin-on-fries | Triple cooked chips
Chargrilled broccoli, crispy chilli oil | 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.