



LUNCH

SNACKS | STARTERS

Marinated Olives **4** | Spiced nuts **4**

Wild herb + chimichurri focaccia, chili + lime oil, tomato salsa. **4**

Fillet of beef tartare, mushroom, local bread, egg yolk. **15**

Wild garlic + watercress soup, Welsh rarebit. VEO. **9**

Smoked eel + beetroot salad, bitter leaf, sour dough, soured cream. **13**

MAINS | SIDES

Meat + cheese plate, cured meats, English cheese, pickles, local bread, oils. **15**

Goats cheese, red onion + sundried tomato sandwich, pickles. V **12**

Salami, rocket + sundried tomato sandwich, pickles. **14**

Baked Cornish place, giant couscous, courgette, feta, fennel sauce. **26**

7oz dry aged rump steak, Oyster mushroom, green peppercorn butter, crispy wild garlic potatoes. **31**

Burnt tomato risotto, confit heritage tomato, basil pesto, wild rice. VE **18**

Greens **4** | Crispy wild garlic potatoes **5** | Herb salt fries **4**

DESSERTS

Toasted brown sugar tart, salted caramel ice cream. **11**

Baked peach cobbler, clotted cream ice cream. VEO **11**

3 Artisan British cheeses, fig preserve, Granny Smith apple, malt bread crisps. **12**

Due to the nature of our kitchen we cannot guarantee that food prepared will be free from allergen ingredients.