

Nocellara de belice olives 4
Sourdough, smoked butter 4.5
St Ives Mussels Escabeche 7



Salt & Pepper Brixham Squid 12
fermented red pepper dipping sauce

Octopus 11
pickled shallots, smoked paprika, capers, olive oil

Loch Duart Salmon Gravavlax 10
heritage beetroot, pickled radish, yoghurt

Israeli Couscous 8
kale & roast pumpkin salad (ve)

Pigs Head Croquettes 11
piccalilli, raw shallot, crispy pigs ears

Whole Baked Cauliflower 17
yeasted cauliflower purée, pine nuts, coriander (ve)

Cornish Fish Stew 27
turbot, gurnard, mussels, palourde clams

Dover Sole 38
à la meunière, brown shrimp, samphire

Poulet Noir 24
leg sarladaise, chanterelles, jus gras

45 Day Aged longhorn Ribeye 45
glazed Roscoff onion, bone marrow jus

Honey glazed beetroot, horseradish 5.5
Warm potato salad, shallots, dill 5.5
Tenderstem broccoli, almond, anchovy butter 5.5

(v) – vegetarian, (ve) – vegan

Please let us know if you have an allergy or intolerances. We are happy to provide you with any information you may need.

A discretionary 12.5% service charge will be added to your bill This need not be paid if you feel service was unsatisfactory.