



SEASONAL ICED
TEA
5.5

BLACK TRUFFLE
BLOODY MARY
9

SUNDAY

Porthilly rock oyster, shallot vinegar 3 (*each*)

Dorset crab, strozzapreti 8

Heritage tomato, mozzarella, watermelon, lovage pesto 8

Baby kale, miso aubergine, avocado, pomegranate, smoked almonds 9 / 14

Spring pea & mint soup, goats curd 8

Chicken, garden pea, broad bean, avocado, tarragon 8.5

Sea trout, fennel, cucumber, gooseberry, mint yoghurt 19

Spinach, ricotta, pea & shallot tortelloni, smoked almonds, pecorino 19

Fish and chips, pea and mint, tartare 16

Grass fed Angus Beef sirloin 19

Salt marsh leg of lamb 19

Organic spring chicken 18

(All roasts served with roast potatoes, carrots, spring greens,
and Yorkshire pudding)

Sides

Mixed leaf salad 3.5

Fries 4

Asparagus, tenderstem broccoli, pecorino 4

Jersey royals, mint butter 5

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 all of which goes to our staff. This need not be paid if you feel service was unsatisfactory