



## FOR THE TABLE

Toasted sourdough & chestnut and orange butter 6

Nocellara de belice olives 5

Baron bigod croquettes, quince, walnut 12 (trio)

## TO START

Maldon Oysters 5.5 (each)

*Pomegranate migniette*

Clementine & gin cured sea trout 14

*blood orange, kohlrabi, dill creme fraiche*

Pan roasted scallops 15

*curried cauliflower, raisin, coconut*

Goats curd 12.5

*Goats curd, heritage beetroot, radicchio, clementine, walnut*

Marmite roasted celeriac tartar 12.5

*winter truffle, pickled mushroom, hazelnut, sourdough croute*

## MAINS

Jerusalem artichoke risotto 26

*wild mushrooms, sprout tops, chestnut gremolata*

Newquay Fish & Chips 29

*Broad bean, petit pois espuma, curry-tartare sauce, roe (1390 kcal)*

Coffee crusted venison 34

*artichoke, pickled walnut, red wine jus*

Pan roasted halibut fillet 34

*celeriac, bisque sauce, sea herbs*

28-Day Aged Herefordshire Sirlon (8oz) 44

*triple cooked chips, IPA onion ring, watercress, peppercorn sauce*

## TIDE TO TABLE SPECIAL

*Daily catch available, ask to see our special fish board*

*All fish served with a fennel & cucumber salad and your choice of salsa verde or sauce vierge*

## ON THE SIDE

*Triple cooked, chip shop style chips, nori, salt & vinegar seasoning 7*

*Duck roast potatoes, garrison gravy £7*

*Grilled Hispi Cabbage, brown crab mayo, herb crumb (583 kcal) 7.5*

*Sauteed brussel sprouts, sprout tops, chestnut gremolata 7.5*

*Roasted parsnip & carrots, walnut, pistachio dukkah, tahini yoghurt 7.5*

*Please note that a discretionary service charge of 12.5% is added. Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.*

*An adult's daily recommended allowance is 2000 kcal.*

*Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan, (Gf)*