



### **Aperitifs**

|                              |    |
|------------------------------|----|
| Silverhand brut, kent        | 11 |
| Aspall suffolk draught cyder | 6  |
| Peach spritz                 | 12 |

*our menu is designed to be shared by the table, we serve our plates as they're ready  
but are happy to group them together if you prefer, it's up to you!*

### **Snacks**

|                                                    |    |
|----------------------------------------------------|----|
| Country bread, whipped clotted cream butter        | 5  |
| Marinated gordal olives                            | 4  |
| Crispy pigs, burnt leek, apple                     | 14 |
| Kern custard creams, blackberry ketchup            | 14 |
| Hash browns, taramasalata, cucumber                | 14 |
| Boscastle lobster toast, sesame, nectarine ketchup | 16 |
| Aral farm padron peppers, romesco, smoked salt     | 15 |

### **Small plates**

|                                                         |    |
|---------------------------------------------------------|----|
| Yellowfin tuna, confit egg yolk, watermelon, ponzu      | 25 |
| Courgette gazpacho, boscastle trout, buttermilk, almond | 24 |
| Heirloom tomatoes, feta custard, nectarine, basil       | 20 |
| Fern fried chicken, green chilli slaw, hot honey        | 24 |
| Glazed carrots, hummus, dukkah, flatbread               | 22 |
| 24hr Lamb neck, bagna cauda, cucumber, mint             | 23 |
| 200g Onglet steak, chimichurri, beef jus                | 26 |
| Baked hake, shellfish cream, peas, caviar               | 28 |

### **Larger plates**

|                                             |    |
|---------------------------------------------|----|
| 900g Boston wing rib, chimichurri, beef jus | 55 |
|---------------------------------------------|----|

### **Sides**

|                                            |   |
|--------------------------------------------|---|
| BBQ Tenderstem broccoli, peanut satay      | 7 |
| Cornish new potatoes, garlic, brown butter | 7 |

Whilst we do all we can to accommodate food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. All of our food is freshly prepared and cooked to order. If you have any allergies, please inform a member of the waiting team, who will advise you on all ingredients used. A discretionary 12.5% service charge is added to all bills. Should you wish to have it removed, please advise one of the team.