



## Dinner MENU



### STARTERS

#### CORNISH SALTED EXMOOR CAVIAR

A 20g serve over ice, fresh blinis and  
crème fraîche

£104.00

#### ROASTED SCALLOPS

£19.50

Apple, celeriac, hazelnuts (GF)

#### CLASSIC STEAK TARTARE

£17.50

Chopped beef fillet, egg yolk, Vanora's  
sourdough croutes

#### BURRATA

£12.00

Isle of Wight tomatoes, pine nuts, basil,  
olive oil (V, GF)

#### YORKSHIRE LAMB BELLY

£14.00

Ewes curd, smoked garlic, peas, broad  
beans, pickled mustard seeds (GF)

#### SMOKED SALMON & WHITBY CRAB

£15.50

Oak smoked salmon, fennel & dressed  
crab, dill lemon cream (GF)

#### SMOKED HADDOCK & SPRING ONION FISH CAKE

£14.50

Rapeseed oil tartare sauce, anchovy  
and bitter leaf salad

#### BALLOTINE OF HAM HOCK

£13.50

Bean and kale pesto dressing, flat  
peach, endive (GF)

#### DUCK LIVER & PORT PÂTÉ

£14.00

Madeira jelly, truffle, chutney, toasted  
brioche

#### COURGETTE & GARDEN LEEK SOUP

£12.50

Goats cheese bon bon, chive oil (V)

## MAINS

### FILLET OF BEEF WELLINGTON

(for two) £80.00

Wrapped in mushroom duxelles & puff pastry,  
roasted roots, Lyonnaise potatoes, red wine jus

(Please allow 30 minutes)

### NORTH ATLANTIC STONE BASS £30.00

Baby squid, braised fennel, saffron and  
fennel puree, semi dried tomatoes, red  
pepper butter sauce (GF)

### CAULIFLOWER AND TRUFFLE RISOTTO £24.50

Roasted florets, crispy hen's egg,  
parmesan

### EAST COAST COD £26.00

Cauliflower purée, tempura courgette  
flower, coastal herbs, smoked cod's roe

### WATERFORD FARM PORK FILLET £27.00 AND BELLY

Choucroute garnie, young turnips, pork jus  
(GF)

### RAGOUT OF GNOCCHI £23.50

Leeks, mushrooms, spinach, cepe and  
thyme sauce (VE)

## FROM THE JOSPER GRILL

The Josper oven is an enclosed BBQ using top quality single species charcoal and working at temperatures of up to 350C it leaves the food moist and full of chargrilled flavour.

All served with roasted roots, fries and dressed leaves (excluding Lobster) (GF)

ABERDEEN ANGUS BEEF FILLET (8oz)(GF) £37.50

32-DAY DRY AGED SIRLOIN STEAK (8oz) (GF) £32.00

T-BONESTEAK(14oz)(GF) £40.00

HERB FED CHICKEN BREAST (GF) £28.00

CÔTE DE BOEUF (16oz for two to share) (GF) £68.50

WHOLE GRILLED NATIVE LOBSTER (GF) £50.00

Served with garlic butter, green salad, fries

Add Red Wine Jus, Béarnaise or Peppercorn Sauce £4.00

ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST PLEASE ADVISE US OF ANY ALLERGIES OR  
DIETARY REQUIREMENTS. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

## SIDE DISHES

Fries | Buttered kale | House salad | Heritage potatoes  
Tenderstem broccoli with toasted almonds | Lyonnaise potatoes  
Vanora's Bakery sourdough with butter **All £4.50**  
Josper grilled vegetables **£5.00** | Truffled mash **£7.00**

## DESSERTS



### MADAGASCAN VANILLA CRÈME BRÛLÉE

£10.00

Amaretti biscuit (V, GF)

### PISTACHIO & MORELLO CHERRY LAYER CAKE

£12.00

Pistachio sponge, cherry jelly, yoghurt mousse, glazed cherry crèmeux

### VALRHONA CHOCOLATE & HAZELNUT TART

£12.00

Hazelnut praline, 70% chocolate, whipped milk chocolate ganache

### SUMMER BERRIES

£11.00

Chiffon sponge, berry compote, fresh seasonal berries, white chocolate

### YORKSHIRE STRAWBERRY CYLINDER

£11.00

Glazed confit strawberries, strawberry vanilla ganache, layered sponge  
(GF, VE)

### HOMEMADE ICE CREAM & SORBET

£8.95 (3 scoops)

Madagascan vanilla | Roasted strawberry | Honeycomb & toasted  
marshmallow | Coffee

Cherry sorbet | Red berry & vanilla sorbet | Papaya lime sorbet |  
Raspberry sorbet

*Ice Cream (V)*

### A SELECTION OF ARTISAN CHEESE

£12.50

Served with quince, chutney & oat biscuits