

Sample Menu

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| Gordal Reina Olives | £4.50 |
| Hummus with buttermilk crackerbread | £5.00 |
| Spanish Boquerones | £5.00 |
| Josper Roasted Chorizo | £5.00 |
| Devils on Horseback | £5.00 |
| Marinated Beef Skewers, pickled pink ginger | £5.00 |
| To share 3 nibbles (2 people) | £11.50 |

Some dishes do take longer than others, please do let us know if you are in a hurry and equally if you would like to take your time.

Our aim is for you to enjoy a meal in a relaxed and informal atmosphere

A bowl of our bread from our naturally cultivated yeasts & Sicilian olive oil is served complimentary with your meal
Riserva di Cà Pilati 12 year old balsamic vinegar £1.00 (10ml), £24.00 (250ml);

Spinach & wild garlic soup with free range poached egg, smoked haddock & chives £7.95

Warm salad of beets, blood orange & Yellison goat's cheese £7.95

Tartare of Loch Duart Gravad Lax with crème fraiche, keta, Nordic pickled cucumber & dill £8.95

Portland crab risotto with fennel, lemon, chilli & coriander £10.50

Pablo Serrano Ham with wood roasted red peppers & rocket £9.95

Roast fillet of John Dory with Jerusalem artichoke, creamed spinach, lemon & thyme sauce £26.95

Roast breast of guinea fowl with roast cauliflower & pomegranate, confit thigh & onion bake £21.95

Overnight cooked Huntsham Farm pork belly & Josper grilled pork fillet, black pudding mash, cider braised white cabbage, pork & rosemary sauce £21.95

Roast Cornish lamb rack, root vegetable, lamb kidney & flageolet bean casserole, braised Savoy cabbage, crispy lamb sweet breads, rosemary & lamb sauce £25.95

Butternut squash Josper roasted with lime & coriander, cavolo nero with chilli, smoked red pepper salsa & crispy potatoes £18.95

Simply Grilled Day Boat Cornish Fish with Wild Garlic Butter or Tartare Sauce & a side dish:

Fillet of Hake £23.00 Whole Lemon Sole £26.00 Whole Dover Sole £38.00

Josper grilled Irish Hereford Prime Beef, dry aged on the bone, with a side dish & choice of sauce:

We recommend cooking rare or medium. Well done (with no pink) – can take 40 - 50 mins. To prepare, cook & rest

Rib Eye - 'butchers steak' tender, juicy, high fat content & intermuscular sinew, more flavour £28.95 (280g)

Côte de Boeuf - 'cowboy steak', double rib cut, lots of fat marbling & flavour, for sharing £62.00 (690g)

Sirloin - textured, lean meat, fat marbling, served with fat & chain £29.95 (280g)

Fillet - very lean, little or no fat (*Limited availability*)

Tournedos £32.00 (220g) Medallions £28.95 (220g) Chateaubriand for sharing £68.00 (500g)

Sauces for steaks – Stilton Hollandaise, Peppercorn or Béarnaise

SIDES £4.00: Triple Cooked Chips Creamed Potato Buttered Heritage Potatoes

Roast Portobello Mushrooms Spinach – buttered or creamed

Honey Roast Parsnips Sprouting Broccoli with lemon, thyme & almonds

Rocket & aged parmesan salad Baby Gem & pickled apple salad, blue cheese dressing

For special dietary requests, we cook to order and can adjust dishes or offer alternatives, with regard to allergens present in our dishes, please speak to a member of the service team. Please be aware all game birds on our menu are wild and may contain shot.

Set Price Menu

Available Tuesday to Saturday Lunch; Tuesday to Thursday Evening

Please be aware, last orders for the kitchen at lunchtime are 2.00pm and we close at 3.30pm.

A bowl of our bread from our naturally cultivated yeasts & Sicilian olive oil is complimentary with your meal:

Riserva di Cà Pilati 12 year old balsamic vinegar £1.00 (10ml), £24.00 (250ml) ;

Roast butternut squash soup

Salad of marinated borlotti beans, Yellison goats cheese, smoked red peppers & aged balsamic vinegar

St Austell Bay mussels, white wine, cream & parsley

Chicken liver pate, Plough fruit chutney & sourdough toast

Grilled fillet of line caught Cornish cod, grilled new potatoes, spinach, pickled lemon & anchovy dressing

Braised guinea fowl thighs, mash, Savoy cabbage, baby onions & pancetta

Josper grilled Blythburgh free range pork collar, butter bean & tomato casserole, cavolo nero, harissa & yoghurt,

Leek & Colston Bassett Stilton tart, roast carrots, shallot & parsley dressing

Orange & vermouth jelly, vanilla anglaise & confit orange

Poached William's pear, ginger & lime caramel, vanilla ice cream

Selection of homemade ice cream; vanilla, chocolate, rum & raisin

Oglesfield – *wash rind cows milk cheese made by Jamie Montgomery and Tim Griffey North Cadbury, in Somerset, with quince & homemade oatmeal biscuits*

£17 for 1 course; £22 for 2 courses; £27 for 3 courses Dishes are subject to change

Simpler lunch dishes and todays sandwich;

Available Tuesday to Saturday Lunch;

Todays sandwich of the day with with triple cooked chips, spicy mayonnaise, salad & cornichon:

Josper grilled Angus steak sandwich on grilled ciabatta with confit onions £10.95

Artisan bread for 2 with Sicilian Olive Oil and Aged balsamic £5.00

Large bowl of freshly made soup with homemade artisan bread £9.95 (see menus)

Triple cooked chips with truffle mayonnaise £6.00

Selection of 3 cheeses from our cheese menu with homemade bread & chutney £9.50

Spanish Charcuterie – Alejandro Magno Chorizo, Castro Bellota Ibérico Salchihón &

Pablo Serrano Ham with Gordal Reina olives £15.00