

Set Price Menu

Available Tuesday to Saturday Lunch; Tuesday to Thursday Dinner

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: Riserva di Cà Pilati 12 year old balsamic vinegar £1.00 (10ml), £24.00 (250ml) ; extra bread £1.95

Rustic San Marzano tomato & basil soup with Sicilian olive oil

Whipped Colston Bassett Stilton, baby gem, pickled mooli & walnut dressing

Plough hot smoked sea trout, pickled vegetables, rocket, crème fraiche & chives

Green Egg roasted Merrifield Farm duck breast, watercress, orange & vegetable crisps

Fillet of Cornish cod, spinach, roasted Aura potatoes with chilli & marjoram

Plough hot smoked Blythburgh free range pork belly, hispi cabbage, red onion rosti potato & onion gravy

Josper roast Cornish lamb leg thick muscle, sauté cavolo nero, grilled heritage potatoes & mint sauce vierge

Beetroot risotto with crème fraiche, chives & aged parmesan, green salad

Michel Cluizel chocolate nemesis, chocolate sauce & crème fraiche

Yoghurt bavarois, raspberry sauce

Selection of homemade ice cream; vanilla, chocolate, salted caramel ripple

Colston Bassett Stilton – *blue pasteurised cow's milk cheese made by Billy Kevan in Colston Bassett, Nottinghamshire, with quince & oatmeal biscuits*

£16 for 1 course

£21 for 2 courses

£26 for 3 courses

Dishes are subject to change