

Sample Dinner Menu

Snacks

Homemade Crisps, Garlic & Chive Dip £2.50

Trio of Porthilly Oysters: £10.00 | £3.75 each

Poached - Pickled Cucumber, Herring Roe | Raw - Shallot Vinegar | Tempura - Oyster Mayonnaise, Seaweed

Scotch Quail's Egg, Brown Sauce £4.00

Spelt & Mushroom Fritter, Leek Mayonnaise, Pickled Shimejis £4.00

Starters

Cured Salmon, Turnip, Beetroot, Dill £10.00

Lamb Kofta, Sweetbread, Kimchi, Wild Garlic Mayonnaise £9.00

Cheddar & Potato Terrine, Homewood Ewe's Curd, Winter Vegetables £9.00

Crab Soup, Salcombe White Crab, Pickled Carrot £10.00

St Austell Bay Mussels, North Street Cider, Leek £9.50

Mains

Pan Fried Halibut, Brown Shrimp, Turnip, Buttermilk £29.00

Gnocchi, Homewood Ricotta, Purple Sprouting Broccoli, Sesame £18.00

Somerset Pork Chop, Smoked Bath Chap, Onion Soubise, Apple £25.00

Wood Green Chicken Breast, Stuffed Leg, Parfait, Faggot, Wild Garlic £25.00

Chargrilled Rump Cap, Grilled Marrow Bone, "Café de Pony" Sauce, Garden Salad £23.00

Fore Rib of Beef for Two

Dry-Aged Knowle Hill Beef, Salt & Pepper Squid, Wild Garlic Mushrooms,

Seaweed Hispi Cabbage, Gravy, Hand Cut Chips £75.00

For two to share | Limited number available

Sides

Hand Cut Chips | Mash, Onion Gravy

Rainbow Chard, Preserved Lemon, Maple | Garden Greens, Wild Garlic, Seaweed Butter

Mizuna Leaf Salad, Cornish Gouda

£4.00 Each