

Sample Dinner

Snacks

Homemade Crisps, Chive & Garlic Dip £2.50

Scotch Quail's Egg, Brown Sauce £4.00

Pigeon Kebab | Fillet & Hearts. Red Pepper Chutney £4.00

Trio of Porthilly Oysters £10.00 | £3.75 each

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

Starters

Pigeon Breast, Puy Lentils, Blackcurrant Chutney, Crispy Greens £10.00

Pony & Trap Salad | Dressed Garden Leaves, Crouton, Salad Cream £9.00

Pork, Black Pudding, Prune & Pistachio Terrine, Apple £10.00

Cornish Mackerel: BBQ, Parfait & Tartare, Cucumber, Charcoal Mayonnaise £10.00

Cornish Crab & Sharpham Park Spelt 'Risotto' £10.00

Mains

Whole Cornish Plaice, Brown Shrimp, Sea Vegetables, Butter Sauce £26.00

Halibut, Onion Purée, Violet Artichoke Barigoule, Tempura Spring Onion £26.00

Potato Dumplings, Homewood Ricotta, Garden Greens, Thyme, Oregano, Sesame £18.00

Ston Easton Lamb Rack & Crispy Belly, Lovage, Broad Beans, Samphire, Anchovy £25.00

8oz Ribeye, Girolles, Tomato Salad, Café de Paris Sauce £28.00

Surf & Turf for Two

Dry-Aged Rib of Beef, Salt & Pepper Squid, Dressed Leaves,
Tomato & Radish, Hand Cut Chips, Café de Paris Sauce £75.00

For two to share | Limited number available

Sides

Hand Cut Chips

Jersey Royals, Lovage Butter

'No Dig' Greens, Garden Herbs, Burnt Onion Sour Cream

Dressed Strode Valley Leaves

Chargrilled Hispi, Fava Bean 'Houmous', Seaweed Butter, Capers

£4.00 each