



BISTRO

SNACKS

Gordal olives / Salted almonds / Boquerones	4
Sourdough, balsamic, oil	4
Truffled potato rosti, Montgomery cheese	2.5 ea
Smoked haddock beignet, parsley aioli	2.5 ea
Black pudding & quail scotch egg, mustard mayonnaise	3.5 ea

PLATES

Heritage carrot salad, cashew, orange & miso dressing (vg)	7.5
Brightwell Ash, red onion & red pepper tart	8
Tempura tenderstem broccoli, black garlic, ponzu (vg)	8.5
Duck liver parfait, pickled pear, hazelnut, brioche	8.5
Cured pork neck 'coppa'	8.5
Bath soft, house chutney, poppy seed crackers	8.5
Cured Chalk Stream trout, celeriac remoulade, apple	8.5
Lobster cannelloni, pickled kohlrabi, scallop XO	10.5
Steamed Fowey mussels, leek, cider, thyme	10.5
Grilled beef bavette, toasted sourdough, pickled red cabbage	9.5
Dartmoor venison ragu, polenta, crispy capers	9.5
Cornish lamb belly, pickled turnip, mint	10.5

SWEET

Chocolate mousse, cherry, almond crumb (vg)	8
Apple custard choux bun, almond, miso caramel	8
Jersey curd cheesecake, rhubarb compote	8

*All allergies catered to, please inform a member of our team when ordering

A discretionary service charge of 12.5% will be added to the bill