



## SMALL PLATES

**Today's Soup / £9 / V / VGA**

Gluten Free Bread / Netherend Farm Butter

**Pan Seared Cornish Scallops / £17**

Chorizo / Saffron Butter / Pickled Fennel

**Burrata & Tomato Salad / £14 / V / VGA**

Isle of Wight Heritage Tomatoes / Fresh Burrata / Basil Oil / Roasted Pine Nuts / Balsamic Glaze / Garlic & Thyme Crostini

**Cornish Ham Hock Terrine / £14**

Pistachio / Pickled Silverskin Onions / Red Onion & Churchill's Port Marmalade / Gluten Free Bread

**Everess Farm Beef Fillet Carpaccio / £16**

Beef Fillet / Balsamic & Dijon Mustard Dressing / Rocket Salad / Fresh Parmesan

**Steamed River Fowey Mussels / £15 / £28**

White Wine / Shallots / Garlic / Cream / Parsley

**Starter / Gluten Free Bread**

**Main / French Fries**

Our meat comes from Our family run Everes's Farm in Gloucestershire. We specialise in slow-reared, grass-fed, rare British breeds like Gloucester cattle and Ryeland lamb. The best possible environment, with pride in a farm-to-plate ethos.

## FARM TO PLATE

ALL SERVED WITH HOUSE SMOKED PLUM TOMATO & CRISPY ONIONS

**220g Gloucester Fillet / £46**

Recommended Medium Rare

**340g Gloucester Ribeye / £42**

Recommended Medium Rare / Medium

**280g Gloucester Sirloin / £36**

Recommended Medium Rare

**Sauces / £4.5**

Creamy Peppercorn & Brandy

Chimichurri

Cornish Blue Cheese

Garlic Butter

**300g Cornish Pork Chop / £28**

Spiced Apple Puree / Pork Crackling

## GLUTEN FREE MENU

### ON THE SIDE

**Tenderstem Broccoli & Garlic Butter / £7.5**

**Colcannon Mash / £6.5**

**Tempura Courgettes / £6.5**

**Mediterranean Vegetables / £7**

**Truffle Mac 'N' Cheese / £7.5**

**Spinach, Parmesan & Pine Nut Salad / £7**

**Garlic & Rosemary Roasted New Potatoes / £6.5**

**Triple Cooked Chips / £6.5**

**French Fries / £5.5**

### BIG PLATES

**Bouillabaisse / £34**

Cornish Scallops / King Prawns / River Fowey Mussels / Squid / Cod / Saffron-Infused Broth / Rouille / Gruyere Cheese / Gluten Free Bread

**Tempura Fish & Chips / £24**

Tempura Battered Cod / Triple Cooked Chips / Minted Garden Peas / Homemade Tartar Sauce / Fresh Lemon

**Braised Ryeland Lamb Ballantine / £34**

Garlic & Rosemary Roasted New Potatoes / Cauliflower Puree / Lamb Croquette / Cumin & Honey Glazed Baby Carrots / Minted Lamb Jus

**Beetroot & Goats Cheese Risotto / £24 / V**

Fresh Parmesan / Candied Walnuts / Hot Honey / Roasted Candied Beetroot / Rocket Leaves

**Pesto Penne / £22 / VGA**

Basil Pesto / Mixed Olives / Sundried Tomatoes / Grilled Artichoke / Roasted Pine Nuts / Fresh Parmesan

**Pan Fried Cornish Black Bream / £32**

Dill & Spring Onion Crushed New Potatoes / Wilted Spinach / Sauce Vierge / Seaweed Caviar

**Everess Farm Aged Beef Burger / £25**

Toasted Gluten Free Bun / BBQ Braised Beef / Monterey Jack / Baby Gem Lettuce / House Pickles / House Burger Sauce / Fries

**Add Bacon £3**

**Add Fried Egg £1.5**

**Add Blue Cheese £3**

**Locally Caught Lobster / £35 / £70**

House Smoked Plum Tomato / Crispy Onions / Garlic Butter, Fresh Lemon

(V) Vegetarian (VA) Vegetarian Option Available (VG) Vegan (VGA) Vegan Option Available (GF) Gluten Free (GFA) Gluten Free Option Available

FOOD ALLERGIES AND INTOLERANCES: BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF WHO WILL PROVIDE THE INFORMATION ABOUT OUR INGREDIENTS

We cannot guarantee the absence of traces of nuts or other allergens - please advise a member of staff if you have any particular allergy requirements

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL - SOME DISHES MAY CONTAIN GMO OIL