



Dinner

STARTERS

SMOKED JERSEY ROYAL AND HAM pea, broad bean, crispy corned beef, dandelion <small>DF,GF</small> <i>Suggested Pairing: Le Versant Pinot Noir</i> <i>sml £6.20 lrg £9.00</i>	£7	CURED MACKEREL elderflower, smoked eel, apple, quinoa, soy <small>DF</small> <i>Suggested Pairing: Sagesse Chardonnay, grenache</i> <i>sml £4.50 lrg £6.00</i>	£10
TOMATO PRESSE chard gem lettuce, cerney ash, compressed cucumber, avocado <small>DF GF V VG</small> <i>Suggested Pairing: Etna Bianco Crricante</i> <i>sml £7.30 lrg £10.00</i>	£8	CORNISH CRAB brioche, miso, yuzu, fennel <small>DF</small> <i>Suggested Pairing: Prinz von Hessen Riesling</i> <i>sml £8.00 lrg £15.00</i>	£11

MAIN EVENT

CORNFED CHICKEN leeks, lovage, salsify, onion ash, pea, broad beans <small>DF,GF</small> <i>Suggested Pairing: Sagesse chardonnay grenache</i> <i>sml £4.50 lrg £6.00</i>	£18	JOHN DORY Bombay jerusalem artichoke, yellow lentils, green tomato, runner beans <small>DF,GF</small> <i>Suggested Pairing: Satellite Sauvignon blanc</i> <i>sml £6.50 lrg £9.00</i>	£24
SOY BRAISED DAIKON golden beetroot, watercress, pink grapefruit, chicory, mushroom <small>V VG</small> <i>Suggested Pairing: Sagesse Syrah rose</i> <i>sml £4.50 lrg £6.00</i>	£17	<i>The Cottage</i> FISH PIE, cavalo nero <small>GF</small> <i>Suggested Pairing: Elgar sparkling wine Seyval blanc</i> <i>£8.00</i>	£24
LAMB RUMP pressed belly, BBQ aubergine, sheeps curd, bok choi, white bean <i>Suggested Pairing: Yering Station Shiraz</i> <i>sml £7.00 lrg £9.00</i>	£20	10OZ HEREFORD RIB-EYE STEAK triple cooked chips, mushroom ketchup, slow roast tomatoes, Bearnaise <i>or</i> peppercorn sauce <small>GF DF</small> <i>Suggested Pairing: Siete Soles Cabernet sauvignon</i> <i>sml £4.50 lrg £6.50</i>	£29

SIDES

ROASTED COURGETTES oyster sauce, toasted sesame seeds <small>DF*</small>	£4	CHARRED GEM LETTUCE Caesar dressing, parmesan <small>GF*</small>	£5
SKINNY FRIES roasted tomato ketchup or wild garlic mayo <small>GF/DF* (V)</small>	£4	FENNEL, CARROT, CELERIAC SLAW toasted sunflower and pumpkin seeds <small>GF/DF* (V)</small>	£4
ROASTED NEW POTATOES wild garlic dressing <small>GF/DF* (V)</small>	£5	RUNNER BEANS AND CHORIZO	£4

For dietary requirements and food allergies, please ask one of our team members for assistance. Follow GF for gluten free and DF for dairy free.

(v) Denotes that the dish is suitable for vegetarians and (vg) denotes suitable for vegans. Variations for other dietary requirements available, please ask for details.

For guests staying in the hotel on dinner, bed & breakfast packages: three courses allowance is £40pp and two course allowance is £30pp for a starter & a main. Service charge is not added to the bill, unless the group is 6 people or more when a discretionary 10% service charge is added to the bill. Prices are inclusive of VAT.