

# MENU

**Hand Picked Welsh Mussels** **£11.50**

Warm Pickled Mussels, Sweet Pickled Onion & Chilli, Crispy Chicken Skin on a Warm Homemade Crumpet

**Heirloom Tomato Salad** **£9.50**

Salad of Heirloom Cherry Tomatoes with Compressed Summer Melon, Goats Cheese, Black Olive Crumbs & Tarragon (V)

**Seafood Chowder** **£11.00**

Seafood Chowder with Mussels, White Fish, Prawn Essence, Crispy Pork Belly Croutons & Saffron Jelly

**Confit Duck Croquette** **£12.00**

Confit Duck Croquette, red Curry, Compressed Celery, Roasted Pineapple, Cherry Tomato & Kaffir Lime Infused Coconut Cream

**Hereford Beef Tartar** **£11.50**

Tartare of Hereford Beef Fillet with Fermented Chilli, Bonito Flake, Beer Pickled Onions, Mustard Seeds on Potato Chips cooked in Roast Beef Fat

**Charred Leek** **£9.50**

Charred Leek with Pickled Onion, Basil, Pickled Mustard Seed, Pearl Barley & Herbs

## Mains

### Hereford Onglet Steak

**£22.00**

Hereford Onglet Steak Marinated & Grilled Chinese BBQ Style (served Pink), Finished with a Caramelized Soy & Anise Glaze with Pickled Shimiji Mushrooms, Pickled Chilli, Charred Spring Onions & Mushroom Ketchup

### Newquay Halibut

**£22.00**

Line Caught Halibut Poached in Cardamom Broth, Fresh Green Peas, Charred Zucchini, Freshly Shaved Horseradish & Fermented Kohlrabi & Shiitake Mushroom Broth

### Lamb Breast & Belly

**£21.00**

Lamb Breast & Belly Slowly Roasted in Onions & Ginger with Lamb Dashi, Confit Leek & Carrots cooked in Ash & Lamb Fat

### Free Range Chicken Breast

**£21.50**

Leek Ash Chicken Breast, Avocado Puree, Grilled Lettuce, Parmesan Dressing & Shaved Cured Egg Yolk

### Melody Pie

**£19.00**

Melody "Pie" of Roasted Bone Marrow with Oxtail Marmalade, Pickled Carrot, Broad Beans Radish & Crunchy Puff Pastry

### Heirloom Carrots(V)

**£18.00**

Carrot cooked in their own Juices, Quinoa, Ricotta & Toasted Dukkah

## SIDE DISHES

*£4.00*

Mashed Potato   Crispy French Fries

Chilli and Garlic Broccoli

Roasted New Potatoes   Mixed Salad

*(V) Suitable for vegetarians. If you have any dietary requirements or are concerned about food allergies, e. g. nuts, you are invited to ask one of our team members for assistance when selecting menu items*

## DESSERTS

**Weetabix & Honey Parfait** **£6.50**

With Almond Praline, Banana Caramel & Banana Powder

**Strawberry Cheesecake** **£6.50**

With Brown Butter Crumbs, Fresh Strawberries, Strawberry Ice-cream & Tarragon

**Vanilla Brulee** **£6.00**

with Homemade Biscotti and Seasonal Fruits

**Choc Chip Cookie** **£4.00**

Made in House & Baked to order with Chocolate Ice Cream

**Mille Feuille** **£6.50**

Mille Feuille of Vanilla Custard & Passion Fruit with Torched Meringue

**Selection of Ice Cream & Sorbet** **£6.00**

3 Scoops of Ice Cream or Sorbet



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