

Dinner Menu

Served 5.30pm to 10pm

Snacks

Home baked focaccia - Piquet olive oil, sea salt £6 (v)

Nocellera olives £4 (v, gf)

Sweet piquante peppers £4 (v, gf)

Small Plates

Longhorn beef carpaccio - 24-month Parmesan, rocket £13

Caprese - Heirloom tomato, bocconcini, Basil £9 (v, gf)

Local cured meats - pickles, sourdough £14/£28

Smoked Scottish salmon – cream cheese, caper, lavosh £14/£28

British cheese selection - quince, crackers £14/£28

Roasted tomato velouté - homemade bread £10.95 (v)

Greek style salad – barrel aged feta, cucumber, mint £15.50 (v, gf)

Classics

8oz Beef ribeye steak - Café de Paris, garden salad, rosemary salted chips £39

Cornish day boat fish - trofie pasta, cherry tomato, caper £28.50

Slow cooked pork belly – summer bean cassoulet £28

Roasted cauliflower - golden raisin, candied watercress salad £18 (v, gf)

Sourdough Croque Monsieur - mustard emulsion £14.50

Sides

Green bean a la Française - pancetta cream sauce £5.50 Buttered

baby potatoes - salsa Verdi £5.50 (v, gf)

Rosemary salted hand cut chips £5.50 (v)

Peppercorn sauce £3

Desserts

Cheddar Valley strawberries - Ivy House Farm clotted cream £9.95 (v, gf)

Warm chocolate brownie - vanilla ice-cream £9.95 (v)

Seasonal berry panna cotta £9.95

Please let us know if you have any dietary requirements before ordering.

A discretionary 12.5% service charge will be added to your bill.

