



## Dinner Menu

Garlic & Chilli olives 4.5

The Real Bread and Food Co Sourdough V  
Served with roast chicken butter or burnt leek vegan butter 3.50pp

### Starters

Curried cauliflower soup, pinenut and raisin dressing, house mango chutney GFO 9.5  
Add sourdough and butter GFO 2.50

Duck liver and Cognac parfait, blood orange, pear and saffron chutney, brioche, crispy  
chicken skins GFO 16

Slow cooked pork cheek, burnt apple gel, smoked potato, crispy black pudding 14

Hand dived Devon scallops, butternut squash, cabbage and bacon, pickled walnut jus  
gras GFO 16

'Waldorf salad', blue Vinny cheese, poached celery, granny smith, candied walnut,  
chicory and frisée V VEO 11

### Mains

The Shepherd of shepherd's pie - Lamb shank ragu, mashed potato, lamb fat carrot,  
seasonal greens GF 26

Cornish monkfish, spiced parsnip puree, taramasalata, curry dressing, coriander 28

House King oyster mushroom, butternut squash and spinach masala, coconut raita,  
coriander, homemade flatbread V GFO 19

Add king prawns 7

Spicy shrimp patty, fermented chilli thousand island sauce, pickled red onions, gem  
lettuce, fries GFO 18

Aged Rib-cap burger, brioche bun, Monterey Jack cheese, lettuce, gherkin, skin  
on fries GFO 16  
(add bacon 2) (swap beef for vegan patty - VE)

35 Day dry aged Bavette steak served with rocket, skin on fries & a choice of  
Peppercorn sauce or Chimichurri GF 28

### Sides

Skin on fries 4.5

Triple cooked chips 4.5

Truffle & Parmesan fries 7

Rocket, white cabbage and Parmesan salad 5

Seasonal greens 7

V - VEGETARIAN. VE - VEGAN. VEO - VEGAN OPTION GF - GLUTEN FREE. GFO - GLUTEN FREE OPTION

If you have any allergies or dietary requirements, please let one of our team know. Tables of 6 or more will  
be subject to a discretionary 12.5% service charge.