

BAR • DINING • GARDEN

Daytime Menu Served 12noon to 4.30pm

Snacks

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

Nocellera olives £4 (v, gf)

Sweet piquante peppers £4 (v, gf)

Small Plates

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

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.

