

Early Evening Menu

Sourdough bread with farmhouse butter

Soup of Roscoff onions, cider and chicken stock with thyme cream and warm cheese scones

Strozzapreti with new season's wild garlic pesto and aged Parmesan

Roasted Cornish Gurnard with warm tartar sauce, dill pickled cucumbers and sea beet

Braised pork cheeks with grain mustard creamed potato and charred brassicas

Lemon, elderflower and timut pepper pavlova

A couple of fine cheeses

Coffee with Islands chocolate truffles £7

3 courses £35.00

A discretionary 15% gratuity will be added to the final bill.

All prices are inclusive of VAT

Please inform us of any allergies or dietary requirements