



CANAPÉS

FROM THE GARDENS

Cows curd, broad bean, chickpea wafer

Smoked pea, mint, ricotta crostini

Truffle arancini, mozzarella, parmesan

Polenta chips, gouda, wild mushroom

Courgette fritters, sweet chilli

Blistered Heritage tomatoes, herbs, garlic, mozzarella, leaven cracker

Hot smoked mushrooms, black pepper, parmesan, sourdough

Chargrilled asparagus, aioli, hens egg (*April-June*)

Beer brined, grilled carrots, carrot top salt, preserved lemon dressing

FISH

Hot smoked mackerel, seaweed, celeriac remoulade, rye

Smoked haddock croquettes, tartare

Cornish crab scone, lemon, garden radish

Sea trout tartar, crème fraîche, squid ink cracker

Planked day boat fish, apple, fennel, lime

Smoked cod's roe, leavened seaweed cracker, pork crackling

Ale cracker, smoked trout, crème fraîche

MEAT

Pork crackling, garden piccalilli

Cornish duck scrumpet, hedgerow ketchup

Seared bavette taco, burnt salsa, coriander, harissa onions

Lamb breast, mojo verde

Korean fried chicken, kimchee aioli

Dry aged Nancarrow steak, smoked egg yolk, seaweed

Slow beef, barley bun, horseradish

Beef fillet Carpaccio, wild mushroom, thyme salt

Crispy Ox tail, anchovy

WEDDING FEAST

SPRING

STARTER

Wild garlic agnolotti, ricotta, broad bean, whey

Ember roasted leek, goats curd, toasted buckwheat

Cured monkfish, asparagus, roasted chicken, sea aster, caper

Organic mozzarella, smoked English peas, wild garlic, mint, pistachio

MAIN

(Served to the table to share)

Suet pudding, smoked beef chuck, horseradish gremolata

Smoked point end brisket, smoked anchovy

Wood roasted hogget, roasted leek vinaigrette

Dry aged prime beef, cooked on the bone, served pink, salsa verde

SIDES

Grilled Hispi cabbage, buttermilk, seaweed, wild garlic

Braised garden greens, shallot, sunflower, seaweed

Wood roasted Cornish earlies, chicken butter sauce, sea herbs, dulce

Jerusalem artichoke, purple sprouting broccoli, wild garlic, pickles

Fermented barley, wild mushroom, tarragon, sea herbs

Ember roasted leeks, hazelnut, Cornish potato, chive

Wood roasted carrots, rainbow chard, cardamom, radish

DESSERT

Stout mousse, spent grain, hazelnut, crème fraiche

Rhubarb & hazelnut tart, tonka bean, gingernut

Doughnut baba, curd, tonka, pistachio

Gorse parfait, hedgerow jam, sorrel

SUMMER

STARTER

Wood roasted scallop, courgette, green harissa, seaweed

Ewes curd, grilled courgette, basil, capers

Cornish crab tortellini, broad bean, heritage tomato

Smoked heritage tomato panzanella, capers, basil

Violette artichokes, ricotta, smoked pea, lovage

MAIN

(Served to the table to share)

Smoked brisket, mustard, dill pickles

Prime beef, wild rocket, horseradish

Wood roasted hogget, garden gooseberry

SIDES

Heritage tomatoes, toasted fregola, tarragon, sea herbs

Grilled butterhead lettuce, Old Winchester, lovage

Ember roasted beetroot, raspberry, English mozzarella, garden leaves

Pressed potato, kale pesto, smoked roe

English chickpeas, rose harissa, rainbow chard, oregano

Tenderstem broccoli, anchovy, garden pea

Bound spring greens, pickles, mustard, chicken butter

Brassica Caesar, gouda

Smoked roe, heritage tomatoes, courgette, nigella, chive

DESSERT

Strawberry parfait, lemon verbena meringue, basil

Meadowsweet tart, poached English cherries, chocolate

Orange blossom choux, strawberry, pistachio

Damson & cobnut Tart, crème fraîche

AUTUMN

STARTER

Woodfired squash, cider roasted shallot, chestnut, pursalane

Line caught mackerel, buttermilk, blackberry, apple

Torched day boat fish, roasted onion, pickled wild mushroom, radicchio

Filled handmade pasta, cauliflower, sage butter, truffle

MAIN

(Served to the table to share)

New Season lamb, preserved damson

Slow roasted mutton, Cornish seaweed

Salted brisket, radicchio, garden pickles

Whole smoked beef chuck, grilled denver, brassica mustard dressing

SIDES

Bound garden greens, anchovy, cauliflower

Fermented barley, wild mushroom, seaweed, autumn truffle

Roasted almond, garden chard, salted sardine

Heritage tomatoes, grilled corn, polenta

Ale brined carrots, hazelnut, buttermilk

Smoked British fava beans, roasted garlic, garden greens, Cornish dulse

Pickled celeriac, roasted onion, wild mushroom, sourdough, bottarga

Braised English lentils, grilled squash, Jerusalem artichoke, sage

DESSERT

Elderberry & hazelnut tart, crème fraiche

Pistachio & olive oil cake, Nancarrow honey, elderberry

Steamed pudding, blackberries, custard

Brown sugar pannacotta, corn, honeycomb, pear

WINTER

STARTER

Ember roasted beetroot, lovage, three cornered leek, horseradish

Polenta & kale agnolotti, mushroom brodo, sage

Heritage beetroot, smoked mackerel, sea fingers, crackling

Wood roasted squash, Jerusalem artichoke, smoked almond, cavolo nero

MAIN

(Served to the table to share)

Flank of beef, braised & grilled, Tewkesbury sauce, smoked oil

Dry aged sirloin, smoked béarnaise

Dry aged prime beef, bone liquor, gentleman's relish

Wood oven braised beef, roasted shallots, watercress

SIDES

Grilled Hispi cabbage, buttermilk, seaweed, wild garlic

Slow cooked polenta, Old Winchester, bone marrow, wild mushroom

Wood roasted Jerusalem artichoke, Cornish potatoes, cavolo nero

Smoked January king cabbage, roasted garlic, ale fermented barley, roasted onions

Whole celeriac, wild mushrooms, seaweed, truffle

Purple sprouting broccoli, seaweed butter sauce, sage

DESSERT

Rhubarb & brown butter steamed pudding, calvados custard

Pistachio tart, poached pear, clotted cream

Sourdough tart, preserved quince

Dark chocolate tart, mulled pear, hazelnut mascarpone

EVENING FOOD

WOOD FIRED PIZZA

A selection of hand rolled, wood fired pizzas, ranging from margherita, cured meats & seasonal kitchen garden toppings.

DRY AGED BURGERS

Dry aged homemade beef burgers, served in brioche buns with ketchup, mustard, garden lettuce, Cornish cheese, pickles & crispy shallots.

CORNISH CHEESE TOASTIES

A selection of Cornish cheeses served with garden pickles in focaccia, toasted over woodfire.

BEEF & LAMB KEBABS

Home reared beef & lamb cooked on a rotisserie over woodfire served with flatbreads, kitchen garden salad, chilli sauce & garlic yogurt.

WOOD ROASTED PORK

Whole joints of pork, cooked over woodfire, served in brioche buns with salsa verde & orchard jam.