



CANAPÉS

VEGETARIAN

Smoked pea, mint & ricotta

Truffle arancini, mozzarella, parmesan

Courgette fritters, sweet chilli

Blistered Heritage tomatoes, herbs, garlic, English mozzarella

Hot smoked mushrooms, black pepper, parmesan, sourdough

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

Ember roasted beetroot, horseradish & sage

FISH

Smoked mackerel, seaweed, celeriac & horseradish

Pressed potato cake, smoked cods roe & chive

Cornish crab scone, lemon, garden radish

Day boat tartar, crème fraiche, squid ink cracker

Trout rilette, garden dill

MEAT

Pork crackling, orchard apple

Pressed Cornish duck, hedgerow ketchup

Korean fried chicken, fermented chilli & coriander

Slow cooked lamb, mint

Seared beef, wild mushroom & thyme salt

Crispy Ox tail, anchovy

SPRING

STARTER

Wild garlic agnolotti, ricotta, broad bean & whey

Cured dayboat fish, broad bean, horseradish yogurt & sea herbs

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

Nancarrow asparagus, roasted chicken aioli, sauce gribiche & smoked yolk

Cornish crab scotch egg, brown crab aioli & garden leaves

MAIN

(Served to the table to share)

Suet pudding, smoked beef chuck & horseradish gremolata

Smoked point end brisket, smoked anchovy

Wood roasted hogget, brassica sauce

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

EXAMPLE OF SIDES

Grilled Hispi cabbage, miso butter, sourdough & chive

Bound garden greens, seaweed salad cream & fried onion

Wood roasted Cornish earlies, wild garlic

Fermented rhubarb, shaved fennel, yogurt & lovage

Braised barley, wild mushroom, tarragon & sea herbs

Wood roasted carrots, rainbow chard, cardamom & radish

Grilled merguez, organic beans & chimichurri

DESSERT

Stout mousse, malt, hazelnut & coffee

Hedgerow jam & almond tart, clotted cream

Doughnut baba, rhubarb & vanilla

Dark chocolate delice, preserved cherry

Fig leaf custard tart, creme fraiche

SUMMER

STARTER

Wood roasted scallop, courgette, green harissa & sourdough crumb

Violette artichokes, ricotta, smoked pea & lovage

Ewes curd raviolo, garden vignole, old Winchester

Dressed heritage tomatoes, English mozzarella, basil & garden herbs

Dayboat fish grilled over charcoal, pickled cucumber, seaweed salad cream

MAIN

(Served to the table to share)

Smoked brisket, mustard, dill pickles

Dry aged Prime beef, served pink, wild rocket & horseradish

Wood roasted hogget, garden gooseberry

EXAMPLE OF SIDES

Smoked heritage tomato panzanella, capers & basil

Grilled butterhead lettuce, lobster aioli & chives

Ember roasted beetroot, raspberry, ricotta & puffed rice

Truffled pressed potato, old Winchester

English chickpeas, rose harissa, rainbow chard & oregano

Tenderstem broccoli, anchovy, roasted garlic & crispy shallot

Grilled summer vegetables, garden herb vinaigrette

DESSERT

Clotted cream cheesecake, einkorn & summer berries

Meadowsweet tart, poached English cherries & chocolate

Strawberry choux, English sparkling wine cream & pistachio

Elderflower posset, meringue, currants & lemon verbena

AUTUMN

STARTER

Woodfired squash, cider roasted shallot, crispy kale & hazelnut vinaigrette

Line caught mackerel, ember roasted beetroot & horseradish

Day boat fish grilled over charcoal, roasted onion, pickled wild mushrooms & sage

Filled handmade pasta, cauliflower, sage butter & truffle

Tamworth pork terrine, burnt apple, crackling & pickles

MAIN

(Served to the table to share)

New Season lamb, preserved damson

Slow roasted mutton, braised onions & Cornish seaweed

Whole smoked beef chuck, grilled Denver served pink & brassica mustard dressing

EXAMPLE OF SIDES

Bound garden greens, anchovy & cauliflower

Slow cooked polenta, braised brassicas & cooking liquor

Ember roasted beetroot, elderberry balsamic, curd, sage & almond

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

Roasted celeriac, hay cream, pickled apple & toasted buckwheat

Braised English lentils, grilled squash, Jerusalem artichoke & sage

DESSERT

Blackcurrant, creme fraiche parfait, star anise & hazelnut

Raspberry pavlova, clotted cream

Blackberry Roly Poly, custard

Brown sugar pannacotta, corn, honeycomb & plum

Damson & cobnut Tart, crème fraiche

WINTER

STARTER

Wood roasted sardine, beetroot, lovage, wild leek & horseradish

Polenta & kale agnolotti, mushroom brodo & sage

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

Grilled black pudding, roasted leek, smoked haddock, velouté

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 pointed cabbage, buttermilk & seaweed

Pomme puree, Old Winchester, bone marrow & wild mushroom

Wood roasted Jerusalem artichoke, Cornish potatoes & cavolo nero

Purple sprouting broccoli, roasted onion sauce & sage

Roasted root vegetables, garden herbs, vinegar & mustard

DESSERT

Rhubarb & brown butter steamed pudding, calvados custard

Dark chocolate tart, mulled pear, hazelnut mascarpone

Hedgerow crumble, clotted cream ice cream

Honey pannacotta, oats & thyme

Tacky caramel pudding

EVENING FOOD

WOOD FIRED PIZZA

A selection of hand rolled, wood fired pizzas, to include margheritas, cured meats & seasonal kitchen garden toppings.

DRY AGED BURGERS

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

CORNISH CHEESE TOASTIES

A selection of Cornish cheeses served with garden pickles, chutneys & toasted focaccia.

BEEF KEBABS

Our beef 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 potato buns with salsa verde & apple sauce.