



CANAPÉS

VEGETARIAN

Pea panisse, garden pea, mint & ricotta

Truffle arancini, mozzarella, parmesan

Garden fritters, sweet chilli

Blistered Heritage tomatoes, herbs, garlic, English mozzarella

Hot smoked mushrooms, black pepper, parmesan, sourdough

Chargrilled asparagus, aioli, hen's egg (*April-June*)

FISH

Hot smoked mackerel, seaweed, celeriac & horseradish

Sage & anchovy fritter

Pressed potato cake, smoked cod's roe & chive

Cornish crab scone, roasted lemon

Day boat fish tartar, crème fraiche, squid ink cracker

Trout rillette, garden dill

Day boat fish fritto, aioli

Porthilly oysters (supplement)

Woodfired scallop, garden herbs (supplement)

MEAT

Pork crackling, orchard apple

Pressed Cornish duck, fruit ketchup

Korean fried chicken, fermented chilli & coriander

Pressed ham hock, pickled mustard

Beef polpette, garden pesto

Beef or lamb carpaccio, herb salt

Crispy Ox tail, horseradish

SPRING

STARTER

Ricotta ravioli, garden vignole, seaweed crumb
Cured dayboat fish, broad bean, horseradish yoghurt & 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
Jerusalem artichoke, smoked leek, buttermilk, pancetta & chive

MAIN

(Served to the table to share)
Suet pudding, smoked beef chuck & horseradish gremolata
Smoked point end brisket, chimichurri
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
Braised barley, wild mushroom, tarragon & sea herbs
Wood roasted carrots, rainbow chard, cardamom & radish
Grilled merguez, organic beans & chimichurri
Torched Maureen lettuce, seaweed beurre blanc, elderflower vinegar, Nancarrow asparagus
Braised chickpea, rose harissa, rainbow chard & parsley gremolata
Charred ender stem broccoli, leeks, smoked yoghurt, crispy Jerusalem artichoke

SUMMER

STARTER

Wood-roasted scallop, courgette, green harissa & sourdough crumb

Violette artichokes, ricotta, smoked pea & lovage

Whipped ricotta ravioli, chicken butter sauce, tarragon

Dressed heritage tomatoes, English mozzarella, basil & garden herbs

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

Marinated courgettes, Cornish crab, chilli, mint & garden leaf

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

Woodfired Nancarrow lamb, salsa verde

EXAMPLE OF SIDES

Smoked heritage tomato panzanella, capers & basil

Grilled butterhead lettuce, lobster aioli & chives

Ember roasted beetroot, fruit balsamic, whipped 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

Potato & ricotta rotollo, broad bean, basil & gouda

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

Wood-roasted Nancarrow Beef served both slow & pink

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

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

Wood-roasted lamb, roasted garlic & oregano

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

Potato galette, roasted onion, thyme & Old Winchester

DESSERT

Please note: Fruit and flavour selections may vary by season

Stout mousse, malt, hazelnut & coffee

Hedgerow jam & almond tart, clotted cream

Dark chocolate delice, preserved cherry

Basque cheesecake, forced rhubarb

Clotted cream cheesecake, einkorn & summer berries

Meadowsweet custard tart, poached English cherries & chocolate

Strawberry choux, whipped custard, crème fraiche parfait

Sticky toffee pudding, butterscotch, and clotted cream

Elderflower posset, meringue, currants & lemon verbena

Summer fruit pavlova, clotted cream

Blackberry Roly Poly, vanilla custard

Brown sugar pannacotta, corn, honeycomb & plum

Damson & cobnut Tart, crème fraîche

Rhubarb & brown butter steamed pudding, calvados custard

Dark chocolate tart, mulled pear, hazelnut mascarpone

Hedgerow crumble, clotted cream ice cream

Honey pannacotta, English strawberry oats & thyme

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 yoghurt.

WOOD-ROASTED PORK

Whole joints of pork, cooked over woodfire, served in potato buns with salsa verde & apple sauce.

WOOD FIRED HOTDOGS

Old Cornish sausages served in potato buns with ketchup, mustard, pickles & crispy shallots.