



GLUTEN FREE A LA CARTE

NIBBLES

GORDAL OLIVES

OLIVE OIL - THYME
6

CRISPY COD BON BONS

TARRAGON EMULSION - LEMON
7.5

TO START

BEETROOT AND PINENUT SALAD

ELDERFLOWER VINAIGRETTE - KEA PLUM KETCHUP - PINENUT AND BASIL PURÉE
14

SHORT RIB OF BEEF CROQUETTE

BROAD BEAN - MAITAKE - COURGETTE PUREE - BACON SAUCE
14

HAND DIVED ORKNEY SCALLOP

IBERICO - PEAR CHUTNEY - ROASTED HAZELNUT CREAM
16

TO FOLLOW

LAMB RUMP

COURGETTE - LAMB NECK RAGU - CORNISH LABNEH - SUMMER PEA - OLIVE OIL JUS
34

DRY AGED FILLET OF BEEF

PURPLE SPROUTING BROCCOLI - MAITAKE - ROASTED SHALLOT - WATERCRESS
40

SEABASS

CORNISH MIDS - SEA HERBS - ROASTED BONE SAUCE - SMOKED OIL
32

BUTTER POACHED COD

VERJUS SAUCE - PICKLED GOLDEN RAISIN - CUCUMBER - CAPERS - DILL
32

ON THE SIDE

GREEN BEANS - CONFIT GARLIC -
LEMON 6

SKINNY FRIES 5

OAK LEAF - LOLLO ROSSA -
CORIANDER AND LIME DRESSING 6

CORNISH MID POTATOES - MINT
BUTTER 8

FRIED POTATO SKINS - AGED
PARMESAN - KIMCHI
MAYONNAISE 6.5

Charlie Walters

PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES AND WE WILL BE MORE THAN HAPPY TO GUIDE YOU THROUGH OUR MENU.
DIETARY SPECIFIC MENUS AVAILABLE ON REQUEST

WE TAKE EVERY CARE TO ACCOMMODATE GLUTEN-FREE REQUIREMENTS, BUT AS OUR KITCHEN HANDLES GLUTEN, WE CANNOT GUARANTEE THE ABSENCE OF TRACES.