



## ANTI PASTI

**kohlrabi**, almond cream, English broad beans, bitter leaves £15

**Portland crab tart**, pickled celery, fine herbs £20

**pressed ham hock**, potato & fennel salad, horseradish cream, herb salad £15

**crispy Somerset Saxon Chicken**, gem lettuce, anchovy, ranch cream £15



## PRIMI

**fennel salami risotto**, Isle of Wight tomato, black olive & capers £15/£30

**spaghetti alla chitarra**, Cornish lobster, tomato, parsley, chilli £20/£40

**gnocchi con parmigiano**, pea pesto, preserved lemon £15/£30



## DA CONDIVIDERE

**roasted Cornish turbot for two**, Florence fennel, green beans, preserved lemon, candied tomatoes £95

**Peter Hannan's Glenarm Estate salt-aged beef rib for two**, triple cooked chips, bearnaise sauce £90

## SECONDI

**Looe port monkfish**, roasted Isle of Wight Romano peppers, anchovy & basil £35

**steamed hand speared plaice**, summer beans, pickled onion, tomato water, herb oil £35

**55 day aged saddleback pork loin**, artichoke, caramelised new season garlic, salsa verde £35

**English Rose veal sirloin**, borlotti beans, candied San Marzano tomato £35



## CONTORNI £5

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of our team.

If you are happy with the food and service, we would suggest a 12.5% gratuity. If the service wasn't up to scratch, don't pay for it (but do let us know what we could do better)