



## ANTIPASTI

whole roasted celeriac, pickled pear, “yellow leg” chanterelles, winter leaves £18

crispy hen of the wood mushroom, black garlic aioli, aged parmesan & crispy sage £20

West Country venison & rose veal terrine ‘en crosta’, onion jam £22.50

Glenarm Estate beef salad, truffle aioli, rocket, shallot £18



## PRIMI

risotto, spiced Four Acre Farm kale, mozzarella, preserved tomato oil £18/£36

gnocchi con parmigiano, ragu di carne, chilli, lardo di Colonnata £18/£36

linguini ‘alla chitarra’, puttanesca, black olive, capers & oregano £18/£36

tortelli ‘alla Nonna’, Westcombe ricotta, walnut butter, sage £18/£36



## DA CONDIVIDERE

Glenarm Estate fillet of beef for two,  
triple cooked chips, rocket & parmesan salad, peppercorn & salsa verde £120

## SECONDI

butter roasted monkfish, Cornish lobster sauce, cozze alla diavola su crostino £44

steamed Brixham Bay plaice, Jerusalem artichoke, chestnuts, capers, sage £42

\*West Country venison, Cambridge Fens beetroot, gorgonzola, preserved plum £45

Richard Vaughan’s middle white pork, tardivo al cartoccio, roasted apple £44



## CONTORNI £7

pink fir potatoes, brown butter & parsley

\*This dish may contain shot

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

If you are happy with the food and service a 12.5% gratuity is suggested which is shared, in full, with the whole team involved in creating your experience. If the service wasn't up to scratch, don't pay for it, (but do let us know what we could do better).