

- Sour dough. caraway rye, garlic herb butter, olive oil & aged balsamic £5.60
(Gluten free bread available on request)
- Sardinian music paper wafer bread. Harissa £6.60
- Mixed Provencal Olives £5

Shells (please see the key at the bottom of the page for allergies/intolerances)

- ½ dozen Mediterranean king prawns in the shell. new season asparagus. guacamole (DF) (GF) £18
- ½ dozen Cornish Porthilly oysters, served raw with traditional accompaniments (DF) (GF) £18

Starters (please see the key at the bottom of the page for allergies/intolerances)

- Cornish cuttlefish. Malaysian coconut & cucumber salad. Santorini tomato (DF) (GF) £13
- Smooth duck liver parfait. drunken calvados sultanas. onion jam. sour dough £12.90
- (v) Goat's cheese soufflé. baby beets. frisée. William pear. toasted walnuts. walnut oil dressing £12.50
- Home cured gravadlax of Loch Duart salmon. local watercress. dill crème fraîche LSB olive oil crackers (GF) £13
- Yellowfin tuna sashimi. avocado. Japanese pickled vegetables. wasabi (GF)(DF) £13
- Malaysian bang bang chicken skewers. peanut satay. pickled cucumber. angel hair. sesame (GF) (DF) £12.80
- Wild mushroom, truffle & mozzarella risotto cakes. pesto. roquette. parmesan crisp £12.60
- Roast bone marrow. McSweens haggis, sour dough toast. parsley pesto £13.80
- (v) Buffalo Burrata. roast squash. balsamic onion. overnight tomato. baked beets. pimento purée (GF) £13.30
- Seared Cornish diver scallops. sweet pea purée. watercress, celeriac, granny smith slaw (DF) (GF) £16.90
- Pheasant salad. bacon lardons. watercress. radish. orange segments. sherry vinaigrette (DF) (GF) £13.80
- **VE** Roast heritage carrots. cashew nut lebneh. sesame Dukkah (GF) (DF) £11.80
- Steamed mussels. 'Moules marinière' white wine. cream (GF) £13
- Tempura soft shell crabs. oriental chilli slaw. Dhaniya mint coriander chutney (GF) (DF) £16

Main Courses (please see the key at the bottom of the page for allergies/intolerances)

- Seared fillet of Cornish sea bass. saffron potato purée. purple sprouting broccoli. homemade prawn crackers. toasted hazelnut (GF) £30
- Monkfish King Prawn & sweet potato Rendang. bok choy. whole grain basmati, coriander & coconut (GF)(DF) £30
- Grilled Cornish mackerel fillet. lentil dhal. baked coconut & edamame mushroom. poppadom (DF)(GF) £29.50
- (v) Plant bowl. chargrilled new season asparagus. roast beets. crispy kale. pearl barley. chargrilled gem. Portobello mushroom. soft tofu tahini dip (DF) £27
- (v) Baked filo parcel of spinach, ricotta, nutmeg & pimento. saffron potato purée. chargrilled Mediterranean vegetables. wild garlic pesto (GF) £27
- Chicken Milanese. sauté parmesan truffle new potato. zucchini friti. tomato & basil ragu (DF) £28.50
- Pink carved duck breast. dauphinoise. wilted chard. redcurrant jus (GF) £31
- Slow roast pork belly, Andalus chorizo. white bean tomato stew. purple sprouting. padron peppers (GF) £30
- Pink carved rump of Berkshire lamb. barley cous cous. aubergine purée. chargrilled greenhouse vegetables. harissa. jus (DF) £32
- English veal chop. crispy fried poached bantam egg. anchovy caper lemon butter. Spinach £33.60
- Pink carved Berkshire venison fillet. celeriac purée. baked beets & heritage carrots. bashed swede. Valrhona dark chocolate jus (GF) £33

Steaks (please see the key at the bottom of the page for allergies/intolerances)

Accompanied with portobello mushrooms. confit tomatoes.

Choose garlic parsley butter or peppercorn sauce.

- 200g fillet steak (DF) (GF) £42
- 500g Aberdeen rib steak on the bone (DF) (GF) £52
- 200g local roe buck venison fillet (DF) (GF) £37
- 200g fillet steak. 'Surf & Turf' with 3 seared Devon diver scallops. garlic herb butter £58

V = Vegetarian dish. VE = Vegan dish

GF = Can be requested as gluten free

DF = Can be requested as dairy free

PLEASE NOTE: Our kitchens contain nuts

WHILST EVERY PRECAUTION IS TAKEN, OUR KITCHEN HANDLES MANY ALLERGENS. WE CANNOT GUARANTEE THAT CROSS CONTAMINATION WON'T OCCUR. PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION

Extras (please see the key at the bottom left of the page for allergies/intolerances)

- Chips (DF) (GF) £6
- Parmesan and truffle chips (GF) £7.20
- Roast baby new potatoes. confit garlic. rosemary. sea salt (DF) (GF) £7
- Dauphinoise potato (GF) £7.20
- Spring greens. bobby beans. shallots. herbs (DF) (GF) £7
- Purple Haze. Purple sprouting broccoli. toasted hazelnuts (GF) (DF) £7
- Steamed & buttered spinach (GF) £7.50
- Baby gem. shaved parmesan. avocado. Caesar dressing (GF) £7

Cheese & Desserts (please see the key at the bottom left of the page for allergies/intolerances)

- An interesting & unusual selection of local artisan cheese. oat cakes. chutney. grapes. Nettlebed Witheridge. Unpasteurised Spenwood Ewes. Oxford blue. Cotswold soft jersey (GF) £18
- Caramelised lemon tart. damson, sloe gin & blackberry compote. crème fraîche £8
- Oreo cheesecake. salted caramel ice cream £8
- Sticky toffee pudding. sticky toffee sauce. Devonshire clotted cream (GF) £8
- Passion fruit soufflé. Passoa crème anglaise £13 (GF)
* allow 15-17 minutes.
- Savarin rum baba. caramelized banana, nutmeg cream, butterscotch. Mount Gay rum £8.80
- Key lime meringue pie. margarita sorbet £8.80
- Vanilla panna cotta. baked rhubarb. stem ginger ice cream (GF) (DF as coconut panna cotta) £8
- Treacle tart. custard sauce £8
- Mr Whippy. white chocolate blondie. Knickerbocker glory. candied pecans. caramelised banana. dark chocolate sauce (GF) £12
- Classic crème brûlée. shortbread (GF) £7.80
- Dark chocolate nemesis. crème fraîche. dark chocolate ice cream (GF) £8.50

WHITE SPECIAL

Chateau Haut Mouleyre Bordeaux Blanc, Sauvignon Semillion, France, 2020

Complex & subtly woody on the nose with aromas of grapefruit, pineapple & brioche

175ml - £13 / 250ml - £16.50 / Btl - £46

RED SPECIAL

Chateau La Croix De Queynac, Fronsac, Bordeaux, 2019

Close to St. Emilion with a soft palate revealing beautiful blackcurrant and blackberry aromas. The finish is long and lasting

175ml - £13.50 / 250ml - £17 / Btl - £45

Meophams Phoenix Traditional Method Brut Rose, Kent, England, 2019

A lively and flirtatious sparkling rosé, crafted from pinot noir and reichensteiner

175ml - £13.50 / Btl £45

TONY & BARBARA LAITHWAITE'S SPECIAL WINES

Wyfold Brut Champagne Methode, 2016, our local 'Gold Award Winner' (Stoke Row, RG9 5LX)

Locally produced award winning sparkling wine, with rich, honeyed citrus aromas and a smooth, biscuity-rich mouthful of summer fruits - £49.00

Wyfold Rosé Champagne Methode, 2017, Gold Winning

A joyful sparkling pink that shimmers in the glass and billows with bright red-fruit aromas before mouth-filling flavours of hedgerow berries and cream - £49.00