

SNACKS

- Estelle sourdough v£6
Cultured butter
- Crispy polenta soldiers v£9
Pickled walnut ketchup, truffle aioli, Pecorino
- Mushroom parfait v £11
Sherry vinegar, dashi & cep salt, wild mushroom, seeded lavash

RAW BAR

Irish Achill Oysters – £38 *half dozen*
Smoked hot sauce & mignonette

Petrossian Ossetra Caviar
£215 50g | £457 125g
Sourdough blinis, crème fraîche, chives

Estelle Baerii Caviar
£179 50g | £336 100g
Sourdough blinis, crème fraîche, chives

Estelle steak tartare – £22
Confit yolk, Melba toast

STARTERS

- New Forest asparagus £20
Wild garlic & elderflower Hollandaise, beef pancetta, garden herb pane carasau
- Oxford cheddar soufflé £22
Sweet onion soubise & crispy shallots
- Whiskey & soy cured smoked salmon £25
Pickled kohlrabi, salmon skin butter, caraway toast
- Cornish crab tart £28
Goat's curd, pickled seaweed salad

LARGE DISHES

- Roasted gilt-head bream £36
Cornish brown crab & Indian-spiced bisque, hispi cabbage, lemon
- English wagyu cheese burger £30
Maple cured bacon, beef fat relish, Koffmann fries
- Summer vegetable pistou ^{PB} £28
Courgette, heritage carrot, pickled onion, basil, kelp & white soy broth
- 400g British Iberico pork cutlet £42
Charcuterie sauce



DISHES FOR TWO

SLADESDOWN FARM CHICKEN £75
Basquaise sauce, Romano courgette, Espelette pepper, green olives

CÔTE DE BOEUF £138
Served with triple cooked chips, peppercorn & béarnaise sauce, leaf salad

BEEF WELLINGTON £142
*Heritage beef fillet in mushroom duxelles, herb pancake & puff pastry
Served with steamed Jersey royals with mint & kombu dashi butter emulsion, broccolini & red wine jus*



STEAKS

- Cumbrian native breed fillet 200g £58
Served with onion rings, baby gem wedge & smoked marrow ranch
- Cumbrian native breed sirloin 300g £54
Served with onion rings, baby gem wedge & smoked marrow ranch

– SAUCES –

Peppercorn | Red wine | Café de Paris

PASTA

- Gambero Rosso & shellfish mafaldi £38
South Coast clams, crab, smoked mezcal butter
- Delicata squash & baked ricotta agnolotti v £28
Chestnut flour pasta, crispy sage, pumpkin seeds, Amaretto
- Durum wheat strozzapreti £28
Wild garlic & cavolo nero pesto, preserved lemon, summer peas, ricotta salata

MARKET FISH OF THE DAY

from Brixham Harbour or Newlyn

VEGETABLES & SALADS

- Baby gem wedge salad ^{PB} £9
Cashew cream, dukkah, black pepper vinaigrette
- Grilled Romano courgette salad v £11
Chimichurri, molasses, toasted seeds
- Sautéed broccolini ^{PB} £9
Crispy chilli, confit garlic, lemon zest
- Triple cooked chips v £9
Curry emulsion
- Steamed Jersey royals v £10
Mint, kombu dashi butter emulsion
- Koffmann fries v £8
Spiced salt