

SNACKS

- Estelle sourdough v£6
- Ampersand 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

Louët-Feisser No.2 oysters – £38 *half dozen*
Chilli-lime dressing & 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

- Heritage Nutbourne tomatoes £21
- Tomato chilli jam, Culatello, stout rarebit toast
- Oxford cheddar soufflé v. £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 Ibérico 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

- Native lobster fettuccine £48
- Smoked chipotle, preserved lemon, sundried tomato
- Trofie, aglio e olio v.....£28
- Garlic, Arbequina olive oil, datterini cherry tomato
- Durum wheat strozzapreti £28
- Cavolo nero pesto, lemon, summer peas, ricotta salata

CORNISH DAY BOAT FISH ^{MP}
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

A 15% discretionary service charge will be added to your bill
Please let us know if you have any allergies or dietary requirements