



LUNCHES
MON-SAT
12pm – 3pm

EVENINGS
MON-SAT
From 6pm

GARDEN AL FRESCO
LUNCH & EVENING SET MENU
2 Courses 25.00 | 3 Courses 32.00

These dishes are ALWAYS available individually
and are priced as such below

PEA & WATERCRESS SOUP [V]
Szechuan pepper crème fraîche, chive oil, seed bread
9.00

CHICKEN, BACON & SPINACH TERRINE
pickled cauliflower, onion jam, toast
11.00

CRUSHED AVOCADO & CHILLI-MARINATED FETA CRUMPET [V]
wild garlic pesto, kale crisps
11.00 | Main Course 17.00

POACHED SALMON & DILL FISHCAKE
white radish rémoulade, watercress
11.00 | Main Course 18.00

RAINBOW BEETROOT & CAULIFLOWER BIRYANI [V]
toasted cashews, raita, mathri cracker
17.75

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS
Panko-crumbed fish of the day, crushed peas, tartare
16.50

SLOW-BRAISED SHIN OF BEEF COTTAGE PIE
spring vegetables
16.75

ST. AUSTELL BAY MUSSELS* & FRIES
steamed in garlic, white wine & parsley, crusty bread
15.75 | Starter 11.75 *Subject to availability

CONFIT LEG OF MERRIFIELD FARM DUCK
tenderstem broccoli, creamy mash, wholegrain mustard sauce
19.50

ROASTED FISH OF THE DAY
spring vegetables, Jersey Royals, salsa verde
19.50

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream
8.50

GILBEY'S LEMON TART
lime sherbet, raspberry sorbet
8.50

BAKED GREEK YOGHURT
rhubarb & ginger compote, honey granola
8.50

DUO OF SORBETS | DUO OF ICE CREAMS
raspberry, coconut chocolate, vanilla
7.00

DUO OF BRITISH ARTISAN CHEESES
apple jelly, celery, biscuits
10.50

Barkham Blue, past cow [V] Baron Bigod, unpast. cow Hafod Organic Cheddar, past cow

rosemary-roasted nuts, chickpeas & giant corn **4.00** Italian olives **4.00** breads & butter **2.50**
grilled cabbage & pink-peppercorn butter creamy mash fries **4.00** hand-cut chips **4.75** beet, cauliflower & cashew salad **4.95**

There may be nuts / traces of nuts in some of the dishes. Please ask us for detailed allergen information

A suggested service charge of 12.5% is added to the bill and is entirely voluntary.