

PLUM + SPILT MILK

À LA CARTE

APERITIF COCKTAILS

ROB ROY 12 | STRAIGHT UP NEGRONI 11 | OLD CUBAN 11

FIRST COURSES

Creamed cauliflower soup, hazelnuts & truffle oil **8.50**

Spiced Cornish fish soup, red pepper rouille & croutons **9**

Hot smoked salmon, shaved fennel,
cox's apple, dill & mustard vinaigrette **11**

Marinated beets, Graceburn feta,
pickled cucumber, mint & pistachio dressing **9.50**

Crispy pork belly, black pudding,
baby spinach, celeriac & pear remoulade **11**

Pomegranate molasses grilled aubergine, chermoula,
shaved vegetables & sumac **9.50**

Seared Loch Fyne scallops, roasted cauliflower,
samphire & sherry vinegar caramel **17**

Burrata, Woodall's air-dried ham, pickled girolles & pine nuts **14**

Hand-picked Devon crab, potato rosti,
brown crab mayonnaise, shaved radish & soft herbs **15**

FISH

Pan-fried fillet of halibut,
grilled baby gem, lobster bisque, Noilly Prat **33**

Parsley crusted fillet of cod,
mushroom & winter vegetable broth, cavolo nero **24**

Pan-fried fillet of sea trout, curried mussels, coconut & celeriac **21**

Grilled market fish, Meunière sauce **market price**

Seared Loch Fyne scallops, roasted cauliflower,
samphire & sherry vinegar caramel **17 / 34**

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MEAT

Springfield Farm chicken breast, chestnut,
herb & garlic stuffing, sprout tops & chanterelles **23**

Pork cheeks braised with honey and cloves,
orange & mustard-glazed root vegetables **21**

Rosemary & fennel seed crusted fillet of beef,
buttered spinach, baked parsnip, blue cheese & whisky sauce **38**

Aromatic roasted duck breast, duck leg wonton,
green mango, peanut & fresh herb salad **26**

Today's cuts of beef, grass-fed native breed, minimum 28-day dry-aged,
béarnaise sauce, hand cut beef dripping chips **market price**

FOR TWO

Free range Gloucester Old Spot pork belly, 8-hour slow roasted,
maple & bourbon glazed **48**

*Caramelised apple, Stornoway black
pudding & grain mustard mash*

Beef Wellington, grass-fed native breed fillet, minimum 28-day aged **80**

*Sautéed new potatoes, parsley butter,
seasonal vegetables*

Springfield Farm whole free range chicken, brined & butter roasted breasts,
duck fat confit legs, slow roasted garlic bread sauce, gravy **55**

*Sautéed new potatoes, parsley butter,
seasonal vegetables*

VEGETARIAN

Salt-baked celeriac fritter, parsley & tahini yoghurt,
winter slaw, citrus & maple dressing **18**

Artichoke heart, tomato & black olive stew, olive crumb, salsa verde **19**

Pan-fried potato gnocchi, baked squash, chanterelles & sage **18**

SIDES 4.50

Honey roasted carrots & parsnips
Minted new potatoes | Sautéed new potatoes | Buttered mashed potatoes
Hand cut beef dripping chips | Buttered seasonal greens
Sutton Farm garden salad

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PUDDINGS PAIRED WITH WINE

Chocolate orange Baked Alaska,
chocolate sauce **16** *(for two to share)*
Tokaji Aszu 5 Puttonyos, Beres • 2008 13

Iced peanut parfait, chocolate ganache,
salted caramel sauce **8**
10-year-old Tawny Port, Quinta do Infantado • NV 8

Chilled coconut and cardamom rice pudding,
grilled pineapple & lychee **8.50**
Cyprès de Climens, Barsac, Grand Vin de Sauternes • 2010 10.50
Grüner Veltliner Eiswein, Weingut Rabl • 2011 15

Lemon, almond & polenta cake, lemon curd, blackberry sorbet, basil **8.75**
Grüner Veltliner Eiswein, Weingut Rabl • 2011 15
Tokaji Aszu 5 Puttonyos, Beres • 2008 13

Dark chocolate mousse with
honeycomb ice cream & spiced poached pear **8.50**
Recioto della Valpolicella, Corte Giara • 2014 8.50

Plum + Spilt Milk **8.50**
Recioto della Valpolicella, Corte Giara • 2014 8.50
Grüner Veltliner Eiswein, Weingut Rabl • 2011 15

Salted caramel truffles **4**

CHEESE

Charlton cheddar, Colston Bassett stilton & Baron Bigod **10.50**
Recioto della Valpolicella, Corte Giara • 2014 8.50

Baked Tunworth cheese, croutons & chicory **14**
(for two to share, please allow 15 minutes)
10-year-old Tawny Port, Quinta do Infantado • NV 8

Cheeses on our menu may be made using raw milk or animal rennet,
please speak to staff for more details

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SWEET WINES

Late Harvest Semillon, Famiglia Bianchi • 2011 **6.50**

Recioto della Valpolicella, Corte Giara • 2014 **8.50**

Cyprès de Climens, Barsac, Grand Vin de Sauternes • 2010 **10.50**

Tokaji Aszu 5 Puttonyos, Beres • 2007 **13**

Grüner Veltliner Eiswein, Weingut Rabl • 2011 **15**

DIGESTIVE COCKTAILS

SORBET ALEXANDER **11** | SHERRY COBBLER **11** | AMARETTO APPLE SOUR **10**

HOT DRINKS

Espresso

Single **3.50** | Double **4**

Latte **4.50** Cappuccino **4.50**

Americano **4** Flat white **4.50** Irish coffee **8**

English breakfast | Fresh mint | Peppermint

Green tea | Jasmine | Earl Grey

Chamomile | Lemon Verbena

4.50

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary service charge of 12.5% will be added to your bill.