

PLUM + SPILT MILK

À LA CARTE

APERITIF COCKTAILS

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

FIRST COURSES

White bean, celeriac & mustard soup,
watercress oil, white bean vinaigrette **8.50**

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

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

Smoked beetroot tartare, pickled walnut, Cacklebean
egg yolk, seeded cracker **9.50**

Creamed smoked haddock 'en-cocotte', poached egg,
hollandaise sauce & sea purslane **9.50**

Crispy pork belly, Macsween's haggis,
baby spinach, turnip & pear remoulade, whisky mayonnaise **11**

Langoustine, razor clam & seashore
vegetable salad, oyster emulsion, Duchess Farm rapeseed oil **16**

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

FISH

Fillet of hake, braised fennel, charred blood orange, chimichurri **19**

Baked tranche of halibut,
roast leeks, celeriac, seaweed & smoked garlic **34**

South coast fish stew, mussels, chorizo, saffron mayonnaise **23**

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

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

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MEAT

Butter-poached breast of Springfield Farm chicken,
truffled brioche crumb, smoked bacon lardons, Bourguignon sauce **23**

Pork cheeks braised with Yorkshire rhubarb,
rosemary and PX sherry, Jerusalem artichokes & pickled rhubarb **19**

Pavé of native breed Yorkshire beef, smoked
bone marrow, baby carrots, caraway & pickled mushrooms **29**

Confit lamb shoulder, fennel Boulangere potatoes,
curly kale, capers & mint **22**

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

Baked whole fish to share **market price**

*Fennel Boulangere potatoes, grilled purple sprouting broccoli,
anchovy & brown butter hollandaise*

Beef Wellington, grass-fed native breed fillet, minimum 28-day aged,
Parma ham & mushroom duxelles **80**

*Sautéed new potatoes, parsley butter,
seasonal vegetables*

Whole Goosnargh corn-fed duck, citrus glazed breasts, confit legs **58**

Fennel Boulangere potatoes, seasonal greens

VEGETARIAN

Grilled celeriac steak, apple, coconut & green
chilli relish, pickled radish, root vegetable slaw **18**

Miso-baked aubergine, jackfruit wonton, green mango,
edamame, peanuts & sesame **18**

Pan-fried potato gnocchi, salsify, baby
spinach, parsley & sunflower seed pesto **18**

SIDES 4.50

Herritage carrots, orange & coriander | Braised peas, bacon & baby gem
Green beans, shallots & garlic | Sprouting broccoli, lemon & capers
Minted new potatoes | Sautéed new potatoes | Buttered mashed potatoes
Hand cut beef dripping chips | Buttered seasonal greens
Chicory & baby gem salad, ranch dressing, crispy shallots | Green salad

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PUDDINGS PAIRED WITH WINE

Banoffee baked alaska, toffee sauce **16**

(for two to share)

Tokaji Aszu 5 Puttonyos, Beres • 2008 13

Treacle tart, blood orange sorbet, crème fraîche **8**

10-year-old Tawny Port, Quinta do Infantado • NV 8

Chilled coconut and cardamom rice pudding,
mango & passion fruit **8.50**

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

Grüner Veltliner Eiswein, Weingut Rabl • 2011 15

Yorkshire rhubarb and ginger parkin trifle, toasted almonds **8.50**

Grüner Veltliner Eiswein, Weingut Rabl • 2011 15

Tokaji Aszu 5 Puttonyos, Beres • 2008 13

Dark chocolate mousse, single malt whisky,
rosemary ice cream & honeycomb **8.75**

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

Wookey hole 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.