

PLUM + SPILT MILK

APPETISERS

Bowls of lamb koftas, tzatziki and mixed olives

STARTERS

Spiced Cornish fish soup, red pepper rouille & croutons

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

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

MAINS

Today's prime cut of beef, grass-fed native breed, minimum 28-day dry-aged, béarnaise sauce

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

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

Miso-baked aubergine, green mango, edamame, peanuts & sesame

PUDDINGS

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

Yorkshire rhubarb and ginger parkin trifle, toasted almonds

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£55 PER PERSON

Chef Director: Mark Sargeant

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

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