

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, avocado,
confit tomato, tomato consommé

Isle of Wight asparagus, poached Cacklebean egg,
brown butter hollandaise

MAINS

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

Rack of Cotswolds spring lamb, charred leeks,
seaweed & smoked garlic sauce

Pan-fried 'skate' wing, roasted pepper, sun-dried
tomato & black olive dressing, sea aster

Spring vegetable braised beans, artichoke,
herb crumb, romesco sauce

PUDDINGS

Dark chocolate & salted caramel mousse,
soft brownie, cherries & honeycomb

Vanilla buttermilk pudding, gooseberries &
elderflower, shortbread crumb

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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.