

À LA CARTE

Mon-Fri 11am-11pm / Sat 4pm-11pm / Sun 4pm-10pm

APERITIF COCKTAILS

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

FIRST COURSES

Wild garlic & pea soup, Jersey Royals and crème fraîche **8.50**

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

Isle of Wight asparagus, poached Cacklebean egg,
brown butter hollandaise **12**

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

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

Broad bean hummus, house pickles, Ticklemore cheese,
seeded cracker **10**

Native lobster, Palourde clam & seashore vegetable salad,
oyster emulsion, Duchess Farm rapeseed oil **16**

Hand-picked Devon crab, avocado,
confit tomato, tomato consommé **13**

FISH

Grilled South coast squid, chorizo, broad beans,
baby spinach wild garlic mayonnaise **19**

Pan-fried fillet of cod, spring vegetables,
braised fennel, saffron cream sauce **22**

Pan-fried 'skate' wing, roasted pepper, sun-dried tomato
& black olive dressing, sea aster **26**

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**

Miso-glazed free range pork loin, green mango and
fresh herb salad, pulled pork wonton **19**

Yorkshire flat-iron steak, smoked bone marrow,
grilled asparagus, morel sauce **26**

Rack of Cotswolds spring lamb, charred leeks,
seaweed & smoked garlic sauce **29**

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**
Minted Jersey Royals, Isle of Wight asparagus, 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

Spring vegetable braised beans, artichoke, herb crumb,
romesco sauce **18**

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

Pan-fried potato gnocchi, asparagus, broad beans,
chilli, wild garlic pesto **18**

SIDES 4.50

Herritage carrots, orange & coriander | Braised peas, bacon & baby gem
Green beans, shallots & garlic | Minted Jersey Royals
Sautéed new potatoes | Buttered mashed potatoes
Hand cut beef dripping chips | Buttered seasonal greens
Isle of Wight tomato & shallot salad | Green salad

PLUM + SPILT MILK

À LA CARTE

PUDDINGS PAIRED WITH WINE

Banoffee baked alaska, toffee sauce **16**

(for two to share)

Tokaji Aszu 5 Puttonyos, Beres • 2008 13

Treacle tart, raspberries, clotted cream ice cream **8**

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

Chilled coconut and cardamom rice pudding,
strawberries & pistachio **8.50**

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

Grüner Veltliner Eiswein, Weingut Rabl • 2011 15

Vanilla buttermilk pudding, gooseberries & elderflower,
shortbread crumb **8.50**

Grüner Veltliner Eiswein, Weingut Rabl • 2011 15

Tokaji Aszu 5 Puttonyos, Beres • 2008 13

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

Lincolnshire Poacher, 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

PLUM + SPILT MILK

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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.