

À LA CARTE

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

APERITIF COCKTAILS

ROB ROY 12 | STRAIGHT UP NEGRONI 11 | OLD CUBAN 12.50

FIRST COURSES

Smoked aubergine & roasted Isle of Wight tomato soup, tapenade crostini **8.50**

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

Grilled courgettes, basil & coconut yoghurt,  
broad beans, almonds, preserved lemon **10**

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

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

London burrata, fresh peas, crisp air-dried ham,  
saffron pickled onions & gremolata **12.50**

Poached sea trout, cucumber & dill consommé, crème fraîche, salmon caviar **13**

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

FISH

Grilled South coast squid, chorizo, charred sweetcorn relish,  
baby spinach, chimichurri **19**

Roasted fillet of gurnard, pea pod broth,  
Isle of Wight tomatoes, spinach dumplings **20**

Pan-fried line-caught sea bass, confit cherry tomato,  
globe artichoke, basil, tapenade **32**

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,  
grilled baby gem, smoked bacon & petit pois à la français **23**

Aromatic confit duck leg, ginger & orange glazed carrots,  
grilled hispi cabbage **19**

Yorkshire flat-iron steak, smoked bone marrow,  
Scottish girolles, charred leeks **27**

Slow roasted breast & grilled cutlet of Cotswolds lamb,  
braised white beans, salsa verde **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

Baked whole fish to share **market price**

*Cornish new potatoes, seasonal greens, 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*

Pedro Ximenez glazed rib of Paddock Farm Tamworth pork **58**  
*Saffron and roasted pepper potatoes, grilled hispi cabbage, romesco sauce*

VEGETARIAN

Braised white beans, Isle of Wight tomato, fennel, artichoke,  
black olives, gremolata, pine nut crumb **18**

Chermoula baked aubergine, fattoush,  
tahini sauce & chickpea dukkah **18**

Pan-fried potato gnocchi, roasted peppers, courgettes,  
pesto, fresh goat's cheese **18**

SIDES 4.50

Herritage carrots, orange & coriander | Braised peas, bacon & baby gem  
Green beans, shallots & garlic | Minted Cornish new potatoes  
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**

Summer berries Baked Alaska, strawberry sauce **16**  
*(for two to share)*

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

Oakchurch Farm raspberry cheesecake **8.50**

*Tokaji As zu 5 Put tonyos , Beres • 2008* **13**

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

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

Iced lemon parfait, poppy seed & hazelnut crust,  
limoncello, blackcurrants **8.50**

*Tokaji As zu 5 Put tonyos , 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**

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

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**

**À LA CARTE**

**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.