

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 gazpacho

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

MAINS

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

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

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

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

PUDDINGS

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

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

£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.