

À LA CARTE

Mon 11am- 9pm Tue-Fri 11am-10pm / Sat 3pm-10pm / Sun 3pm-9pm

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,  
sapphire & sherry vinegar caramel **17**

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

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

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.

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MAINS

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

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

Grilled market fish, Meunière sauce **marketprice**

Butter-poached breast of Springfield Farm chicken, grilled baby  
gem, smoked bacon & petit pois à la française **23**

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

Slow roasted breast & grilled cutlet of Cotswolds lamb,  
brasied white beans, salsa verde **26**

Today's cut of beef, grass-fed native breed, minimum 28-day dry-  
aged, béarnaise sauce, hand cut beef dripping chips **marketprice**

Beef Wellington, grass-fed native breed fillet, minimum 28-day aged,  
Parma ham & mushroom duxelles, sautéed new  
potatoes & seasonal vegetables **80**

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

Heritage carrots, orange & coriander | Minted Cornish 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)*

*Jean-Christophe Barbe, Chateau Laville • 2015 11*

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**

**Lincolnshire Poacher, Colston Basset stilton & Baron Bigod 10.50**

*Recioto della Valpolicella, Corte Giara • 2014 8.50*

*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**

Recioto della Valpolicella, Corte Giara • 2014 **8.50**

Jean-Christophe Barbe, Chateau Laville • 2015 **11**

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**

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