



### STARTERS

- Cumbræ rock oysters 2.75 each – natural or scrumpy-fried  
Minted broad bean soup with barrel aged feta 6.95  
Mottra Osetra caviar with hot buttered toast 28g 60.00  
Atlantic prawn and avocado cocktail 12.50  
Crispy squid with chilli, garlic and almonds 10.75

### SALADS

- Halloumi and beetroot with pomegranate, mint and coriander 11.25  
Vietnamese chicken and rice noodle 12.95/19.50  
Loch Duart salmon with pickled cucumber and shaved fennel 19.50  
Farmhouse chicken with a soft-boiled Burford brown egg and mayonnaise 18.95

### SANDWICHES AND ON TOAST

- Club sandwich 15.25  
Emmental cheese and ham toastie 8.25  
Breaded Goosnargh chicken burger with chips and club sauce 14.75  
Avocado on toast with Portland crab and chilli 14.25  
Burford Brown eggs Benedict, Florentine or De Beauvoir 8.75/13.50  
Ground rib steak burger with chips 18.50

### BEST OF BRITISH

- Steamed Wye Valley asparagus with hollandaise 150g 14.50  
De Beauvoir smoked salmon 'Hix cure' with Corrigan's soda bread 14.50  
Glenarm Estate chateau steak with a watercress and shallot salad 19.95  
Oak Church Farm strawberries and Jersey cream 7.50

### MAINS

- Pea and gorgonzola risotto 8.95/14.50  
Webster's fish fingers with chips and mushy peas 17.50  
Linguine with Portland crab and chilli 15.95/23.75  
Thai green prawn curry with fragrant rice 20.95  
Steamed fillet of sea bass with shaved fennel and samphire 24.95  
Barbeque poussin with spring slaw and wild chervil 19.50  
Launceston lamb cutlets with cucumber, shallots and mint 21.50

### SIDES 4.75 each

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|-------------------|---------------------|---|
| Chips             | Steamed spinach     | Tiptoe Farm heritage buttered potatoes        |
| Garden herb salad | Tenderstem broccoli | Isle of Wight tomato, lovage and quinoa salad |

A discretionary service charge of 12.5% will be added to your bill.

**Join us for breakfast Monday – Saturday from 9:30 am**

## CHEESE AND PUDDINGS

Peruvian Gold chocolate and nut clusters	1.25 each
Bramley apple pie	7.50
Oak Church Farm strawberries and Jersey cream	7.50
Waffle with pistachio ice cream and toffee sauce	6.95
Gariguetta strawberry and white chocolate cheesecake	8.50
Brie de Meaux with celery and pickled walnut	9.00
Raspberry ripple sundae	9.50
Honeycomb ice cream with hot chocolate sauce	4.50

## MILKSHAKES 5.00 each

Madagascan Bourbon vanilla  
Peruvian Gold chocolate  
Honeycomb crunch  
Gariguetta Strawberry

## AFTERNOON TEAS

Ronnie's chocolate cake	5.25.
Devon tea: Scones with clotted cream and jam, choice of tea	8.50
Afternoon tea: Selection of sandwiches, cakes and pastries, choice of tea	22.75
Champagne tea: Selection of sandwiches, cakes and pastries with a glass of Champagne and choice of tea	32.75
<i>All teas are available gluten free</i>	

## VEGETARIAN

Minted broad bean soup with barrel aged feta	6.95
Steamed Wye Valley asparagus with hollandaise 150g	14.50
Halloumi and beetroot salad with pomegranate, mint and coriander	11.25
Crushed avocado on toast with chilli	6.95
Emmental cheese toastie	6.50
Aubergine burger with spiced mayonnaise and chips	12.50
Burford Brown eggs Florentine	8.75/ 13.50
Garden herb salad with asparagus and cucumber	6.95/9.95
Linguine pomodoro	7.00/11.25

***'Please inform your waiter if you have any allergies we need to be aware of'***

Gluten free dishes are available, please ask for further assistance

There are no endangered fish on this menu.

We use Clarence Court eggs for their rare breed hens and delicious flavour.

We use gluten free flour for some of our dishes, please ask your waiter.

