

SNAX AND STARTERS

Petit Lucque olives and almonds
Caribbean crisps with guacamole
Rosemary and parmesan cheese straws
Padron peppers with Cornish sea salt
Smoked salmon croquettes with horseradish mayonnaise
Pork crackling with apple sauce

All 4.25 each or any threesome for 12.50

Spring vegetable crudités with chervil mayonnaise 5.50
Buttermilk-fried chicken with kimchee ketchup 5.50
Grilled chorizo with romesco sauce 5.75
Isle of Wight tomato soup with Neal's Yard Dairy feta 6.75
Motra sustainable caviar 14g 30.00 or 28g 60.00 *see over for menu*

Lindisfarne rock oysters 2.75 each – natural or scrumpy-fried

Atlantic prawn and avocado cocktail 11.50
Crispy squid with chilli, garlic and almonds *or* sweet chilli sauce 9.95
De Beauvoir smoked salmon 'Hix cure' with Corrigan's soda bread 14.50

SANDWICHES AND ON TOAST

Isle of Wight tomatoes on toast with pecorino and bush basil 8.25
Avocado on toast with Portland crab and chilli 13.50
Burford Brown eggs Benedict or De Beauvoir sml 8.75/lrg 13.50
Cheese and ham toastie 7.95
Ground rib steak burger with chips 17.95
Club sandwich 14.50

SALADS

Vietnamese duck, watermelon and cashew nut 12.50
Loch Duart salmon with asparagus and shaved fennel 18.50
Farmhouse chicken with a soft-boiled Burford Brown egg 18.95
Lamb kofta with crispy halloumi 15.50

MAINS

Spring vegetable risotto 12.50/18.50
Webster's fish fingers with chips and mushy peas 17.50
Linguine with shellfish and chilli 14.50/21.50
Orkney Isles scallops with chorizo and sea purslane 15.50/22.50
Steamed fillet of Torbay mackerel with shaved fennel and samphire 21.50
Chargrilled spring chicken with pomegranate and frehke 19.50
Glenarm Shorthorn sirloin steak (250g) with béarnaise sauce 25.00

SIDES 4.50 each

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|----------------------------------|---------------------------------------|-------|
| Sutton Farm garden salad | Minted spring vegetables | Chips |
| Buttered Pink Fir Apple potatoes | Heritage tomato salad with bush basil | |

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

MOTTRA SUSTAINABLE CAVIAR MENU

Osetra caviar with hot buttered toast 28g 60.00

De Beauvoir smoked salmon 'Hix cure' with Sterlet caviar

Baked Yukon gold potato with Sterlet caviar

Scrambled Braddock White duck's egg with Osetra caviar

Linguine with crème fraîche, chives and Osetra caviar

14g 30.00 or 28g 60.00

MOTTRA's caviar is the only truly sustainable caviar. It is 'massaged' out of sturgeon rather than the fish being culled after harvest and so they continue to breed. Due to the ethical spawning, sturgeon breeds throughout its productive life. The fish are not wasted. MOTTRA's caviar is fully traceable to the origin at the farm.

CHEESE AND PUDDINGS

Peruvian Gold chocolate truffles 1.00 each

Bramley apple pie 7.50

Strawberry and white chocolate cheesecake 7.50

Peruvian Gold chocolate mousse 7.50

Waffle with vanilla ice cream, pecans and toffee sauce 6.25

Ice cream and sorbets 2.00 per scoop

Montgomery's Cheddar and Cashel Blue with Yorkshire chutney 9.00

MILKSHAKES 4.50 each

Madagascan Bourbon vanilla

Peruvian Gold chocolate

Groves Farm Strawberry

Honeycomb

AFTERNOON TEAS

Ronnie's gluten free 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 32.75

with a glass of Champagne and choice of tea

Gluten free teas available

VEGETARIAN MENU

Crushed avocado on toast with chilli 6.95

Cheese toastie 7.95

Sutton Farm garden salad 6.95/9.95

Linguine pomodoro 7.00/11.25

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.