To Share

Rosemary & Maldon sea salt focaccia, confit garlic 8.50 (V)(VG)
Nocellara olives 6.50 (V)(GF)(VG)(DF)
House-smoked salmon pâté, sourdough toast, lemon oil 11 (GFO)

Starters

Twice-baked Montgomery's Cheddar cheese soufflé, wholegrain mustard creamed leeks 14 (V)
Beetroot carpaccio, maple-glazed pear & rocket salad, vino cotto 13.50 (VG)(GF)(DF)
Ham hock terrine, piccalilli, watercress, soda bread 15 (GFO)
Bouillabaisse, Cornish crab beignets, crab rouille 17 (SF)(GFO)(DFO)
Seared mackerel, celeriac rémoulade, apple ketchup 14 (GFO)(DF)

Mains

Chicken breast, garlic & lemon roast potatoes, wild mushroom & tarragon sauce 32 (GF)(DFO)
Cod, pommes duchesse, broccoli, parsley velouté 32 (GFO)
Aubrey's dry-aged 8 oz fillet, chips, charred chicory, red wine shallot butter 44 (GF)(DFO)
Butternut squash, goat's cheese & sage risotto, toasted walnuts, herb oil 29 (V)(GF)
John Dory, leek, potato, corn & shellfish chowder, sea vegetables 40 (GF)(SF)(SFFO)

Desserts

Carrot cake & gingerbread tart, carrot jam, Chantilly cream 11 (V)
Lemon Basque cheesecake, confit lemon, blueberries 11 (V)(GF)
Dark & milk chocolate crémeux, candied hazelnuts, chocolate tuile 11 (GFO)
Blackberry crumble soufflé, yoghurt ice cream, vanilla crème anglaise 14 (V)(GFO)
Edie's cheese selection 13.50 (V)(GFO)

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VG) Vegan (VGO) Vegan Option (SF) Shellfish (N) Nuts (NFO) Nut-Free Option (S) Sesame (DF) Dairy Free (DFO) Dairy Free Option

Vegan options are available; please provide 24 hours' notice.