

## To Share

Basil, black olive & tomato plaited loaf, pecorino, garlic butter 8.25 (V)(VGO)

Nocellara olives 6.50 (V)(GF)(VG)

Smoked mussel pâté, Granny Smith apple, pickles, lemon oil crostini 14 (GFO)(SF)

## Starters

Twice-baked soufflé Arnold Bennett, leeks, Davidstow cheddar sauce 14 (V)

Wye Valley asparagus, poached egg, toasted hazelnut dressing, Cornish Gouda 13.50 (V)(VGO)(NFO)(DFO)

Wild bass ceviche, verjus dressing, fennel, orange, radish 16 (GF)(DFO)

Confit chicken & smoked ham hock terrine, mushroom brioche, rocket mayo 15 (DFO)(GFO)

Spring vegetable pistou soup, air-dried cherry tomatoes, pangrattato, gremolata 13.50 (V)(VG)

## Mains

Chicken breast, morel & truffle stuffing, celeriac, radicchio, spring greens, morel sauce 29 (GF)(DFO)

Hake, Lyonnaise potatoes, rainbow chard, tikka sauce 29 (GF)(DFO)

Aubrey's dry-aged 8oz fillet, chips, leek, crispy onions, blue cheese dressing, walnut butter 42 (GF)(DFO)

Spring vegetable tarte fine, crème fraîche, Gruyère, lemon thyme hash browns 27 (V)(VEO)(DFO)

Cornish ray wing, creamy mash, purple sprouting broccoli, Prosecco & caviar sauce 38 (GF)(DFO)

## Desserts

Lemon, ricotta & pine nut tart, raspberries, elderflower cream 11

Dark chocolate terrine, Kahlúa sponge, vanilla crème fraîche 11 (V)(GF)

Pineapple tarte tatin, toasted coconut ice cream, rum caramel 11 (V)(GFO)

Rhubarb soufflé, crème anglaise, ginger ice cream 14 (V)(GF)

Edie's cheese selection 13 (GFO)(V)

(GF) gluten free (GFO) gluten free option (V) vegetarian (VG) vegan (VEO) vegan option (SF) shellfish  
(N) nuts (NFO) nut free option (S) sesame (DF) dairy free (DFO) dairy free option  
(Vegan options available but please give 24 hours' notice)