

## To Share

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

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

Goat's cheese panna cotta, Bois Boudran sauce, baguette 14 (GFO)(V)

## Starters

Twice-baked Cornish Gouda cheese soufflé, spinach, cucumber, caper & golden raisin dressing 14 (V)

Wye Valley asparagus, pea & Davidstow cheddar tart, pea shoot salad 13.50 (V)

Aubrey's fillet steak tartare, radish, pickled shallot, quail's egg, mushroom ketchup 16 (GFO)(DFO)

Cornish lobster, courgette & tarragon hash brown, cherry tomato & lobster sauce 17 (SF)(GF)(DF)

Smoked trout, Jersey Royal potato, green bean, dill & radicchio salad, trout caviar 13.50 (GF)(DF)

## Mains

Chicken breast, confit garlic, fondant potato, smoked aubergine, walnut salsa, feta 29 (GF)(DFO)(NFO)(S)

Cornish hake, golden beetroot, radish, pancetta, herb yoghurt dressing 29 (GF)(DFO)

Aubrey's dry-aged 8oz fillet, chips, beef tomato, peppercorn & chive butter 42 (GF)(DFO)

Beetroot gnocchi, asparagus, peas, courgette, ricotta, smoked crème fraîche 27 (V)(DFO)(GFO)

John Dory, carrot & coriander rösti, shrimp, mussel & cherry tomato sauce vierge 38 (GF)(DFO)(SF)

## Desserts

Lemon posset, raspberries, Turkish delight, rosemary shortbread 11 (GFO)

Dark chocolate mousse, miso caramel, toasted marshmallow, hazelnuts 11 (V)(GF)(NFO)

Honey & almond iced parfait, poached apricots, crème anglaise 11 (V)(GF)(NFO)

Strawberry soufflé, strawberry & elderflower juice, yoghurt ice cream 14 (V)(GF)

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

(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.*