

## To Share

Roast pumpkin & sage focaccia, confit garlic 8.25 (V)(VGO)

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

Jamón serrano, pickles, fennel seed grissini, aioli 14 (GFO)

## Starters

Treacle and Mena Dhu cured Skrei cod, pastrami spice, carrot salad, spelt & rye toast 14 (GFO)(DF)

Twice-baked smoked Oak Cheddar soufflé, wild mushroom fricassée, tarragon 13.50 (V)

Roast monkfish, braised lettuce, pancetta, peas, confit garlic gnocchi 16 (GF)(DFO)

Beef short rib, sourdough crumpet, red cabbage sauerkraut, watercress mayonnaise 15 (DF)(GFO)

Leek & Davidstow Cheddar tart, poached egg, leeks vinaigrette, roasted hazelnuts 13.50 (V)(NFO)

## Mains

Garlic chicken ballotine, creamy mash, oyster mushrooms, peas, chicken & sherry sauce 29 (GF)(DFO)

Hake, celeriac, apple, radicchio, shell fish & vermouth cream, dill oil 29 (GF)(SF)

Aubrey's dry-aged 8oz fillet, chips, king oyster mushroom, bordelaise sauce 42 (DFO)(GF)

Caponata, polenta, smoked almond, celery, pickled walnut ketchup, feta 27 (V)(VEO)(GF)

Halibut, champ potato, samphire, vadouvan oil, brown shrimp, pine nut, golden raisins 38 (DF)(SF)(GF)

## Desserts

Yorkshire rhubarb, tonka bean panna cotta, oat crumble meringue, rhubarb ice cream 11 (GFO)

Salted caramel & milk chocolate tart, crème fraîche 11 (V)

Pineapple upside cake, rum caramel, clotted cream 11 (V)(GF)

Apple soufflé, crème anglaise, cinnamon 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)