

## SNACKS

4

Italian Olives  
Scarlet Nuts  
Sourdough & Butter

## SIDES

4

Triple Cooked Chips  
Summer Greens  
Bitter Leaf Salad

(vg) vegan  
(v) vegetarian

## Starters

Spiced Chickpea Roll (vg) 10  
Mango & Chilli Salsa, Cucumber & Mint Salad,  
Coconut Yogurt

Greek Salad (v) 8  
Feta, Olive, Fine Beans, Croutons

Six Porthilly Oysters 12  
Lemon & Tabasco

Charcuterie 13  
Olives, Pickles, Tomatoes, Black Garlic, Sour Dough

## Mains

Asian Broth (vg) 14  
Rice Noodles, Sesame, Cashew Nut

Mushroom Linguini (v) 14  
Balsamic Caviar, Pecorino

Blackened Pollock 16  
Crushed Peas, Triple Cooked Chips, Tartare Sauce

Thai Salmon Fishcakes 16  
Mango & Chilli Salsa, Cucumber & Mint Salad,  
Coconut Yogurt

40 Day Aged Sirloin 28  
Mushrooms, Tomatoes, Black Garlic, Triple Cooked Chips

## Desserts

(vg) vegan	Peach Verrine (vg) Champagne Jelly, Almond Milk	9
	Victoria Sponge Strawberry Jam, Vanilla Buttercream	7
	Three Artisan Cheeses Homemade Biscuits & Condiments	9
	Selection of Homemade Biscuits	4
	Petit Fours with a Selection of Teas or Coffees	7

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Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements please speak to a member of our restaurant team, who can advise you on your choice.