

# Lunch Menu

## Nibbles

- House breads, caramelised shallot butter, pork crumb 9.50 - Gordal olives, confit garlic, lemon 5.50  
Charred Padron peppers, hummus 7.50 - Grilled chorizo, piquillo red pepper 9.50  
Taramasalata, dill pickled cucumber, toasted sourdough 8.25  
Smoked ham and Davidstow cheddar croquettes, black pepper mayonnaise 10.95

## Small plates

- Woodland mushroom soup, whipped crème fraîche, wild garlic, house breads 9.75  
Heritage beetroot, blue cheese and candied walnut salad 11.95  
Italian fennel and chilli pork ragù, mafaldine, aged parmesan, sourdough pangrattato 13.95  
Duck liver Pâté, candied hazelnut, toasted clotted cream brioche, shallot and orange chutney 12.95  
Arancini al pomodoro, sun ripened tomato, buffalo mozzarella, lemon and garlic aioli 11.25  
Raviolo of oak smoked haddock, spring leek velouté, wild garlic, aged parmesan 14.95  
Burratina, wild garlic pesto, Isle of White tomato, aged parmesan, toasted sourdough 12.95  
Ham hock scotch egg, traditional piccalilli 11.95

## Main course

- Slow braised ox cheek, buttered spinach, roasted shiitake mushroom, mash, beef gravy 32.50  
Poached and roasted lamb belly, whipped ricotta, seeded dukka, broad beans, bulgur wheat 25.00  
Roasted tail of monkfish, vegetable fricassée, grilled king prawns, lemongrass and ginger sauce 34.95  
Ale battered fillet of day boat Cornish haddock, chips, mushy peas, tartare sauce 22.50  
Spring pea risotto, Wye valley asparagus, crispy hen egg, sourdough pangrattato, leaf salad 23.50  
The Cornish chicken curry, braised rice, heritage tomato and cucumber yoghurt, toasted almonds 24.95  
Roasted breast of corn-fed chicken, Wye valley asparagus, pink fir potatoes, chicken butter sauce 29.50  
Steak burger, pulled pork, cheddar, seeded clotted cream brioche, red pepper, chilli relish, chips 22.50  
Roasted saddleback pork chop, harissa butter, spring cabbage, tahini yoghurt, sunflower seed dressing 29.95  
28-day dry-aged 6oz fillet of moorland beef, truffle butter, chips, tarragon béarnaise 41.95  
The Cornish Ploughman's - Oglesfield, Cropwell Bishop, scotch egg, fennel and garlic salami,  
venison and green peppercorn salami, house breads, piccalilli  
(for two to share) 16.50pp

## Sides 5.95 each

- Blue cheese sauce - Pepper sauce - Tarragon béarnaise - Red wine jus  
Mashed potato - Crispy pink fir potatoes, chimichurri - Onion rings  
House chips - Roasted garlic and cumin flatbreads - Spring leaf salad, aged parmesan  
Steamed spring cabbage, walnut vinaigrette - Braised red cabbage