



APERITIF

Whiskey mac	10	Humble 75	9.5
-------------	----	-----------	-----

MORSELS

Nocellara olives (v)(gf)	4
Focaccia, cold press oil, black vinegar (v)	5
Fried corn ribs, humble spices (v)	5

STARTERS

Curried parsnip soup, coriander & hazelnut pesto, parsnip crisps, sourdough (v)	7.5
Wild mushroom arancini, goats curd, pickled walnut ketchup, gruyere (v)	8
Brixham scallops, caramelised cauliflower puree, fermented chilli oil	12.5
Chicken thigh & leek rilette, raw celeriac, cornichon & shallot mayonnaise	8
Lamb shoulder hash brown, anchovy tartare sauce, chicory, parsley	9

MAIN COURSE

Lamb breast, crushed potato, Jerusalem artichoke puree, goats curd, lamb & olive oil jus	21
Confit pork belly, potato & cheek terrine, poached cabbage, harissa butter, chive oil	19
Brill, scorched runner beans, nduja & mussel cream, puffed wild rice	22.5
Bucatini, hen of the woods, creamed spinach, roast garlic, hazelnut pangratatto (v)	17
Glazed ox cheek, pomme puree, girolles, caramelised onion & brown butter jus	23

SIDE ORDERS

Scorched purple sprouting broccoli, ancho chilli	5
Burnt butter fried new potatoes, chives	4.5
Miso glazed carrots, sesame	4.5



DESSERT

Brioche & butter pudding, cognac raisins, crème anglaise (v)

Yoghurt pannacotta, blackberries, ginger biscuit

Malted chocolate ganache, pistachio (v)

Cheese board served; red grapes, pickled walnut puree, wheat crackers (v)

Hafod,

Gorgonzola

Golden cenarth,

Espresso martini

Sauterenes

Port

Amaro Montenegro