

# À LA CARTE MENU



## Nibbles

Herb & chili marinated olives	4
Cajun spiced roasted nuts	4
Artisan bread basket, olive oil & balsamic	3

## Starters

Asparagus tips & crispy stalks, ricotta chimichurri, croutons, tomato vinaigrette	8
Smoked venison loin, aubergine & miso tatin, walnut, cress, mustard dressing	8.5
Baby vegetables, chickpeas & black olives, crispbread, wild garlic & almond (vg)	7
Witcombe Park trout & spring onion tartare, roe, chipotle cream, soda bread	7.5
Cornish king scallop, spiced pork croquette, pickled kohlrabi, lovage emulsion	10.5

## Mains

Braised lamb shoulder in potato crisp, carrot purée, spring vegetables, olives & jus	18
Whole smoked sea trout, warm salad, wild garlic & cream filo, mussels escabeche	17.5
Roast Gloucester beef rump, slow-cooked shin "pie", textures of onion, red wine jus	19
Aubergine & spiced lentil pithivier, courgettes three ways, walnut vinaigrette (vg)	15.5
Cajun roast Cornish cod, truffled couscous risotto, asparagus & tomato salsa	19

## Sides

Truffled mac & cheese croquettes	5
Spring vegetables & wild garlic emulsion	5
Courgette & herb ricotta gratin	4.5
Triple-cooked chips – classic or truffle & parmesan	4 / 4.5
Simple salad, sweet mustard vinaigrette	4

## Desserts

Saffron crème brûlée, gooseberry & sesame tuile	7
Chocolate & almond fondant, rhubarb sorbet (vg)	7
Strawberries, crème fraîche mousse, Pimm's caviar & shortbread	8
Ice cream & sorbet selection	6.5
Local cheese board, apple chutney & homemade crackers	8.5

*Note: All our bread and snacks are baked or made fresh on the premises.*

*Please notify a member of staff if you have an allergy, or ask for further allergen information.  
Our fish is responsibly caught from sustainable sources.*