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## DINNER

### BEGIN

House White Sourdough & House Butters\*

Carpaccio Of Local Fallow With Preserved Magnolia, Miss Muffet Cheese & Mashua Root	16
Dry Aged St Domonic Duck Galantine With White Currant & Wildflowers	16
Cured Line-caught Pollock With Last Year's AFC Fermented Mushroom Dressing	16
Oak Smoked Rod & Line Bass With Native Green Curry Sauce & Lemon Verbena	16
Cornish Cheese Custard With Morel Streusel & Black Treacle Soda Bread	14
Farm to Table Salad with House Condiments, Ferments & Whipped Ricotta	14

### FOLLOW

Roasted Monkfish With Brown Crab Sauce, Hakurei Turnips & Dauphine Potato	34
Loin of Cornish Lamb With Baby Gem Lettuce, Elephant Garlic & Gentleman's Anchovy Relish	34
Wild Garlic & Potato Risotto With Crispy St Ewe Egg & Hedge Row Dressing*	26
Roasted & Glazed Kohlrabi With Norfolk Quinoa, Blackened Apple & Cornish Blue Cheese*	26
Steamed John Dory With Mussel Velouté, Local Cauliflower & Burnt Butter	34

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10oz Philip Warren Ribeye Steak **£15 DBB Supplement** 40

Hand Cut Beef Dripping Chips, Garlic Mushrooms With White Peppercorn & Tarragon Butter

### INDULGE

Elderflower Custard Tart With Wood Sorrel & Strawberry	16
Steamed Nettle Cake With Goats Milk Ice Cream & English Rhubarb	14
Meadowsweet Mousse With Meringue & Preserved Sour Cherry	14

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Godminster Cheddar Cheese With Black Walnut, Buttered Malt Loaf & Pickled Apple  
**£5 Supplement** 18

*Wine Flight £30*

Some of our food and drink may contain nuts and other allergens. If you have special dietary requirements please speak to a member of our team who can advise you on your choice. A 10% discretionary service charge will be added to your bill.