

‘Leave it up to us’ feasting menu - £49 *per person*  
*Tartare || Sea bass || Mussels || Scallops || Ravioli || Mallard || Sweets*  
*(for the whole table to share)*

Homemade sourdough bread, ‘North & South’ olive oil infused with lemon £3.5

C O L D C U T S & C R U D O S

House pickles £3.5  
‘Wild’ wild boar salame £6  
Speck Trentino £6  
Ox cheek croquettes & radishes £6  
Pheasant & pork pâté en croûte £9  
Hay smoked beef tartare, egg yolk cream & tarragon £10  
Wild sea bass & citrus £11

A U T U M N P L A T E S

St. Austell Bay mussels, grilled hispi, apple & seaweed £9  
Cornish scallops, leeks & ponzu £14  
Ravioli of celeriac & ricotta, kale pistou & toasted buckwheat £14  
Veal sweetbread, Jerusalem artichoke & foie gras £17

F R O M T H E C H A R C O A L G R I L L

Roasted cauliflower, Brie de Meaux, hazelnuts & herbs £19  
Cornish cod, Forono beetroot, carrots, pak choi & yuzu beurre blanc £27  
Mallard, glazed endive, burnt pear & elderberries £29  
Gloucestershire Old Spot pork, potatoes, kale & smoked mushroom butter £29

S W E E T

Salted coconut rice pudding, mango & sesame £7  
Raspberry & redcurrant millefeuille £8  
Chocolate, hay ice cream, chestnut & amaretti £8  
Mimolette & olive oil biscuits £8

*If you have any allergies or require information on any allergens relating to dishes on our menu  
please ask a member of the team for more information*