



### Snacks

Marinated olives **£4**

Rye sourdough, cultured butter **£4**

Spiced pork cheek pie, pickled carrot, soy, sesame **£3**

Sweet corn taco, pickled raspberry, coriander **£3**

### Sharing Plates

Isle of White tomatoes, burrata, basil, red onion, sherry vinegar **£8**

Aged Cornish beef tartar, black garlic, ponzu, watercress, fried potato **£12**

Cured chalk stream trout, horseradish, grape, buckwheat, dill **£9**

Fermented beetroot, cashew, smoked egg yolk, daikon shoots **£7.50**

Dressed Brixham crab, pickled kohlrabi, radish, nori, dashi **£10**

Salt baked celeriac croquette, apple, parsley, hazelnut **£7.50**

Braised lamb shoulder, caramelised garlic, carrot, dukkah, yogurt **£9.50**

Shiitake mushrooms, goat curd, cavolo nero, candied walnut **£8.50**

### Desserts

Treveador Helford blue, The Merry Wyfe, pear chutney, caraway seed crackers **£10**

Malt chocolate tart, miso caramel, sesame tuile **£7.50**

Blackberry sorbet, cream cheese, ginger crumb **£7.50**

**Some of the above dishes can be adjusted to suit dietary requirements, please ask a member of staff for more information**