



*Da Bara Bread with home-churned seasonal butter*

## TO START

---

### **Bampton Rose Veal Carpaccio**

| 8.5 | anchovy, capers, dijon, watercress, Sharpham Washbourne

### **Cornish Crab Cakes**

| 12.5 | red pepper purée, wild garlic pesto, samphire, pepper pearls

### **Pan-seared Cornish Scallops**

GF DF | 14.5 | tomato and artichoke sauce vierge, olive tapenade, basil

### **Seeded Sole Goujons**

| 7.5 | cucumber & caraway yoghurt, local rocket

### **Smoked Lamb Rump**

GF | 8.5 | Turkish-spiced aubergine salad, yoghurt,  
pomegranate molasses

## FARM, FIELD & OCEAN

---

### **Primrose Herd Pork Loin**

GF | 17 | fondant potato, blueberries in red wine, carrots,  
Cornish cabbage

### **Sweet & Sour Tamarind Fish Curry**

GF DF | 17 | pak choi, jasmine rice, toased coconut

### **Roast Cornish Duck Breast**

DF | 21 | orange purée, maple-braised chicory tart fine, red wine &  
anise reduction

### **Pan-roasted Cornish Hake Fillet**

GF | 18 | sun-dried tomato and caper crushed potato, pesto-cream,  
fresh Cornish greens

### **28-Day Dry Aged Westcountry Rib-eye**

GF DF | 25 | chermoula, seasoned sweet potato, chilli & garlic broccoli

*Your food is freshly prepared to order. For allergies and dietary requirements please discuss with us before ordering.*

