

CRUSTACEA		
MALDON ROCK OYSTERS 4 EACH	PLATEAU DE FRUITS DE MER ROYAL 50 / 95 <i>½ lobster, oysters, king prawn and crab</i>	½ NATIVE LOBSTER 250GR <i>green salad</i> 20

STARTERS		
HERITAGE BEETROOT <i>goat's curd and baby watercress (V)</i> 12	CHILLED GAZPACHO <i>roast Piquillo pepper and croutons (V)</i> 10	CHICKEN CAESAR SALAD 16
SCOTTISH SALMON GRAVLAX <i>pickled cucumber and lemon puree</i> 14	SEARED BEEF CARPACCIO <i>vegetables escabeche and horseradish</i> 14	BURRATA CHEESE <i>heirloom tomatoes nectarine and mint cress (V)</i> 12

MAINS	
ABERDEEN ANGUS BEEF FILLET <i>Pommes Anna and mushroom purée</i> 31	NORFOLK HORN LAMB RUMP <i>goat's curd and baby watercress</i> 24
350 DAYS GRAIN FED RIB EYE STEAK 36	GRILLED TUNA <i>sauce Grenoble</i> 36
WHOLE GRILLED LOBSTER <i>fries</i> 40	SCOTTISH LOBSTER LINGUINE <i>lemon and basil</i> 20 / 38
DOVER SOLE <i>capers, lemon and parsley butter sauce</i> 38	BROAD BEAN AND PEA RISOTTO <i>tomato essence and aged Parmesan (V)</i> 12 / 18
WILD CORNISH HALIBUT <i>pickled heritage carrots and cauliflower</i> 32	SAUCES <i>Béarnaise, green peppercorn, red wine jus</i>

CLEAN MENU		
ORGANIC SCOTTISH SALMON <i>curly kale and crushed peas</i> 22	NORFOLK GREY CHICKEN <i>crushed avocado and chimichurri</i> 18	WATERMELON AND FETA SALAD <i>cucumber and green olives (V)</i> 14
SALAD NIÇOISE 16	KALE AND QUINOA SALAD <i>roasted almonds and apricot (V)</i> 14	

SIDE DISHES 5		
GREEN SALAD	BROCCOLI	NEW POTATOES
ROCKET AND PARMESAN SALAD	FRIES	MASHED POTATOES
SPINACH	VINE TOMATOES AND BASIL OIL	

PUDDINGS AND CHEESE		
STRAWBERRY ETON MESS 9	CHOCOLATE AND RASPBERRY MOUSSE <i>pistachio ice cream with raspberry veil</i> 9	KNICKERBOCKER GLORY 9
LEMON TART <i>rosemary sorbet and pine nuts</i> 9	PASSION FRUIT AND MANGO PARFAIT <i>mint meringue</i> 9	SELECTION OF BRITISH CHEESES <i>with grapes, apple chutney and quince jelly</i> 14

HOME HOUSE CHAMPAGNE AFTERNOON TEA (3PM - 5PM) 35 WITH A GLASS OF MOËT & CHANDON CHAMPAGNE
A SELECTION OF SANDWICHES PLAIN AND RAISIN SCONES, SERVED WITH CORNISH CLOTTED CREAM AND JAM FRESHLY BAKED EVERY DAY IN OUR KITCHEN
HOME HOUSE MINI PASTRIES

SUNDAY BBQ <i>12pm – 4pm</i> 35
---------------------------------------

MONDAY - FRIDAY NOON - 3PM • 5.30PM - 10PM  
SATURDAY NOON - 3PM • 5.30PM - 10PM  
LAST FOOD ORDERS IN THE GARDEN 8.30PM  
WINES BY THE GLASS ARE SERVED IN 175ML MEASURES  
(THEY MAY ALSO BE SERVED IN 125ML MEASURES)

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES  
PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION  
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED  
TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.