

SNACKS

Nocellara olives	4
Sourdough, salted butter	4
Crispy scampi Jalapeño tartare	7
Oyster Sauce mignonette	3.5
Buttermilk chicken Espelette	6
Lamb belly fritters Mint aioli	8

STARTERS

Ash burnt leek Hazelnut aillade	10
Cornish lobster Angel hair pasta, shellfish butter sauce	12
Grilled Herdwick lamb chops Smoked aubergine	13
Steamed St.Austell Bay mussels White wine, chilli, bay and parsley	8
Heritage tomato salad Rustic sourdough, basil cress	8

SEAFOOD AND VEGETABLES

Brixham turbot on the bone Chicken butter sauce, chicken salt	28
Roast Torbay monkfish Garden peas, gem lettuce, lardo	23
Scottish cod Mussels, fennel, samphire, saffron broth	19
Grilled summer polenta Dried heritage tomato, cep sauce, pea shoots	15

CUTS

Hogget Barnsley Anchovy, lamb jus	28
Mangalitzza pork chop Trotter gravy (30 mins approx)	21
Free-range half chicken Sweetcorn salsa	19

STEAKS

Hereford rump	29
Hereford rib eye	39
Angus T-bone (45 mins approx - for two to share)	75

Roast whole grouse Pâté en croute, game chips, wild berries, bread sauce, game jus	32
---	----

Chef Turner's signature Gridiron burger Oglesfield cheese, tomato, red onion	15.5
---	------

SIDES

Beef dripping galette potatoes	5	Glazed heritage carrots	5
Green herb salad	5	Cabbage, caper parsley butter	5
Tunworth mashed potato Braised trotter, crackling	8		

SWEET AND SAVOURY

with wine pairings

White chocolate tart Hazelnut brownie crumb, vanilla ice cream	8
<i>2011 Ch.Guiraud, Sauternes 1er Grand Cru Classé, Bordeaux, France</i>	16

Peach Pavlova Domed meringue, peach sorbet	8
<i>2009 Domaine Cauhapé, 'Chant des Vignes' Jurançon, South West, France</i>	8

Millefeuille Red fruits, cherry sorbet	8
<i>2016 Furnace Barn, The Robin Rosé, Hereford, England</i>	8

Sticky toffee pudding Armagnac, clotted cream	8
<i>2014 La Stoppa, 'Vigna del Volte' Malvasia; Emilia Romagna, Italy</i>	12

Colston Bassett stilton, pear and oat biscuits	9
<i>Quinta de la Rosa, 20 year old Tawny NV (75ml)</i>	11



"OUR BESPOKE GRIDIRON IS DESIGNED FOR MAXIMUM CONTACT CREATING A GOOD MAILLARD REACTION WHILST STILL ALLOWING FLAVOUR FROM THE SMOKE TO FLOW THROUGH THE DIAMOND CUT HOLES."

Richard Turner
Executive chef

Please inform your server if you have any allergies.

An optional 12.5 per cent service charge will be added to your bill, all of which will be distributed amongst our team.