

SNACKS

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

SEAFOOD AND VEGETABLES

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

CUTS

Hogget Barnsley	28
Anchovy, lamb jus	
Mangalitza pork chop	21
Trotter gravy	
(30 mins approx)	
Free-range half chicken	19
Sweetcorn salsa	
Sauces	3
Bone marrow, brown butter and anchovy, Béarnaise	
Chef Turner's signature Gridiron burger	15.5
Ogleshead cheese, tomato, red onion	

SIDES

Beef dripping galette potatoes	5	Glazed heritage carrots	5
Green herb salad	5	Grilled purple sprouting broccoli	5
Tunworth mashed potato	8		
Braised trotter, crackling			

SWEET AND SAVOURY

with wine pairings

White chocolate tart	
Hazelnut brownie crumb, vanilla ice cream	8
2011 Ch. Guiraud, Sauternes 1er Grand Cru Classé, Bordeaux, France	16
Peach Pavlova	
Domed meringue, peach sorbet	8
2009 Domaine Cauhapé, 'Chant des Vignes' Jurançon, South West, France	8
Millefeuille	
Red fruits, cherry sorbet	8
2016 Furnace Barn, The Robin Rosé, Hereford, England	8
Sticky toffee pudding	
Armagnac, clotted cream	8
2014 La Stoppa, 'Vigna del Volte' Malvasia; Emilia Romagna, Italy	12
Colston Bassett stilton, pear and oat biscuits	9
Quinta de la Rosa, 20 year old Tawny NV (75ml)	11

STARTERS

Warm globe artichoke salad	11
Comice pear, walnut	
Chicken and Dublin Bay prawn terrine	9
Egg salad	
Cornish lobster	12
Angel hair pasta, shellfish butter sauce	
Grilled Herdwick lamb chops	13
Smoked aubergine	
Steamed St. Austell Bay mussels	8
White wine, chilli, bay and parsley	
Heritage tomato salad	8
Rustic sourdough, basil cress	



"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.