

Platters

Blini Platter • £22.00

House Cured Trout, Smoked Salmon,
Katy Rodgers Crème Fraîche, Red Onion, Lilliput Capers

Nor' Loft Charcuterie Platter • £32.00

Homemade Duck Rilette, Country Terrine & Chutney,
Selection of Cured Meats, Pickles & Oatcakes

I.J. Mellis Cheese Plate • £32.00

Homemade Chutney & Crackers

Small Plates

Oyster, Cucumber, Chilli, Ginger • £3.90 each (GF)

Aubergine Zalouk, Za'atar Flatbread • £8.50 (V+)

Gochujang Chicken Bites • £6.00

Corn Fritters, Green Chilli Ricotta, Maple Bacon • £12.00 (GF)

Cod, Potato Bread Bun, Tarragon Mayonnaise, Watercress • £15.00

Parmesan Pork Schnitzel, 'Nduja Aioli, Pickled Cabbage • £12.00

Wild Garlic Arancini, Piquillo Pepper Pesto • £10.00 (V)

Mussel & Saffron Quiche, Fennel, Sweet Pea & Radish Salad • £14.00

Slow Cooked Ox Cheek, Pastry, Gremolata, Capers • £15.00

Sweet

Banana & Pecan Mousse, Chocolate Coffee Sorbet • £10.00

Caviar

EXMOOR CAVIAR

Served with Blinis & Katy Rodgers Crème Fraîche

Royal Beluski • £41.00 | 10g

Rounded flavour and very buttery, with a distinctive firmer texture compared to other caviars

Oscietra • £43.00 | 10g

Produced from a younger fish, this has a lighter, beautiful delicate and nutty flavour

Cornish Salted Baerii • £44.00 | 10g

Rich and creamy with a mild nuttiness and afternotes of oysters

ALLERGEN KEY

gluten – **g** / milk – **m** / egg – **e** / mollusc – **mo** / crustacean – **c** / fish – **f** / celery – **ce** / soya – **so** /
sulphites – **s** / mustard – **mu** / oats – **o** / peanuts – **p** / nuts – **n** / lupin – **l** / sesame – **se**

V = Vegetarian / **V+** = Vegan / **GF** = Gluten Free

If you have any allergy or dietary requirements, please do let a member of the team know.

Please be aware that we apply a discretionary 10% service charge to all bills, this goes straight to our friendly faces in the team.