

# Platters

## Blini Platter • £24.00

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

## Nor' Loft Charcuterie Platter • £32.00

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

## I.J. Mellis Cheese Plate • £32.00 (V)

Homemade Chutney & Crackers

# Small Plates

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

## Hummus & Flatbread, Sun-blushed Tomatoes & Toasted Pumpkin Seed • £8.50 (V+)

## Chorizo Dulce, Truffle Honey • £12.00

## Haggis Dauphine, Pickled Turnip, Sweet Potato Crisps • £8.00

## Squash Pie, Chicory & Apple Salad • £12.00 (GF, V)

## Spiced Fish Cakes, Slaw, Nouc Cham • £8.00 (GF)

## Cauliflower, Paneer & Spinach Parcels, Mango Chutney • £10.00 (V)

## Smoked Scallop, Pineapple & Coconut Tostada, Sriracha • £12.00

## 5 Spice Duck Breast, Confit Duck, Carrot, Morello Cherry • £18.00

# Sweet

## Nc'Nean Whisky Ginger Cake • £10.00 (V) Contains alcohol Caramelised Pineapple, Rora Yoghurt Sorbet

# Caviar

## EXMOOR CAVIAR

Served with Blinis & Katy Rodgers Crème Fraîche

## Royal Beluski • £42.00 | 10g

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

## Osciетra • £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