

# 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'Neen 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*

## 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.*