

GLUTEN FREE

the JONES FAMILY kitchen

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NIBBLES FOR THE TABLE

House Olives
fennel & lemon 3.00

APERITIFS

Lost Negroni

Botanist gin, Campari, house blend of vermouths 10.00

Aperol Spritz
Prosecco, Aperol 8.00

Hugo
Prosecco, elderflower, mint 8.00

Head Full Of Flowers

1800 Silver Tequila, Mezcal, St Germain, grapefruit & lime 9.50

STARTERS

Cured Meats

Spanish & Italian charcuterie and our own salt beef, fermented cabbage & pickles 7.50 per person

La Batteria Burrata

quince, pickled mushrooms, artichoke crisps 9.00

Cider Cooked Octopus

spiced lentils & herb dressing 9.50

Seared Scallops

celeriac purée & burnt apple 12.00

House Cured Salmon

beetroot, kale, lemon crème fraîche 10.00

Roasted Squash

charred onion, coconut yoghurt, hazelnuts, sage 7.50

Parsnip & Apple Soup

honey crème fraîche 7.00

LAND, SEA AND FIELD

West Country Catch

market fresh fish from day boats in Brixham, Looe, Newlyn & Plymouth. Ask for today's landing

Cornish Cod

black rice, shrimp, charred baby leek

Cauliflower Rice

cashew hummus, butternut squash, raisins

market price

250g Lamb Rump

Lyonnais potatoes, broccoli, lamb & mint jus

Chicken Breast free range

pumpkin, beetroot, watercress

19.50

15.00

23.00

17.00

FROM OUR JOSPER CHARCOAL OVEN

Our steaks are from grass-fed English Longhorn cattle. Dry-aged for a minimum of 28 days by our North Yorkshire farmer & butcher The Ginger Pig

SHARING CUTS

Prime Rib (cooked on the bone)
7.50 per 100g

Porterhouse (cooked on the bone)
8.50 per 100g

Chateaubriand
12.50 per 100g

sizes and other special cuts are shown on the board

STEAKS

350g Rib Eye

350g Sirloin

250g Fillet

300g Rump 55 day aged

350g Pork Rib Eye



28.00

27.00

31.00

19.50

18.00

300g Pork Cutlet

pearl barley risotto, sage

21.00

SAUCES & TOPPINGS

Sauces

béarnaise, red wine beef jus, chimichurri, peppercorn 2.50

Surf & Turf

top your steak with garlic & rosemary prawns. plus a side of mixed leaves or triple cooked chips 10.00

SIDES

English Greens chilli, sesame & soy 3.50

Roasted Parsnips maple, hazelnuts 4.00

Rocket & Parmesan Salad 3.50

POTATO MENU

Creamy Mash 3.50

New Potatoes fresh mint 3.50

Fries / Triple Cooked Chips 3.50 / 4.00

Dauphinoise 4.00

Sweet Potato Wedges 3.50

Food allergy or intolerances; Please ask us about the ingredients we use
An optional 12.5% service charge will be added to your bill. This is distributed in its entirety to the members of the team who prepare and serve your food and drinks