

EVENING MENU

STARTERS

- Roasted Butternut Squash,
Coconut & Miso Soup | 9

Toasted Sourdough & Butter
- Burrata | 13

Hot Honey, Walnuts, Baby Leaves
& Toasted Sourdough
- Hummus & Flatbreads | 8

Hummus with Smoked Paprika & Olive Oil
- Harissa Roasted Aubergine | 10

Pomegranate, Tahini Yoghurt & Coriander
- Tempura Tiger Prawn | 11

Sobrasada Butter Sauce &
Lightly Pickled Fennel
- Scorched Padrón Peppers | 8

Soy and Sesame Dressing

MAINS

- Crab Linguine | 26

White Wine Cream Sauce
& Lemon Pangrattato
- Pork Ragu Pappardelle | 20

Fennel Sausage, Rich Confit Garlic
Tomato Sauce & Gremolata
- Vegetable Pappardelle | 18

Basil Cream, Cherry Tomatoes,
Roasted Artichoke & Courgette
- Nourish Smash Burger | 20

Smashed Burger, Gouda, House Burger
Sauce, Gherkin, Tomato & Rosemary
Sea Salt Fries
- Minute Steak & Fries | 20

6oz Steak, Chilli & Garlic Broccoli,
Chimichurri & Rosemary Fries
- Chicken Caesar Salad | 20

Pulled Chicken, Crispy Romaine
Lettuce, Croutons, Parmesan, Anchovies
& Classic Dressing

PIZZAS

- 12" Italian Bases, Rich Confit Garlic,
Mutti Tomato Sauce & Fresh Mozzarella.

Our Pizzas can be made Gluten Free,
Dairy Free or Vegan on request.
- The Classic Margherita | 15

Fragrant Basil
- The Salami | 19

Hot Honey
- The Fungi | 19

Whipped Truffle Mascarpone, Spinach,
Seasonal Wild Mushrooms & Truffle Oil
- The Chicken | 19

Whipped Pesto Mascarpone Base,
Pulled Chicken & Roquito Pepper Drops
- The Prawn | 19

Chilli-Dressed Tiger Prawns & Coriander

SIDES

- Skin-on Fries

Rosemary Sea Salt | 6

Truffle & Parmesan | 7
- Loaded Crab Fries | 15

Dressed White Crab, Brown Crab Mayo,
Pickled Cucumber & Smoked Paprika Salt
- Greek Salad | 8

Cherry Tomatoes, Cucumber, Red Onion, Peppers,
Celery, Black Olives, Oregano, Marinated Greek Feta
- Da Bara Focaccia | 6

Confit Garlic
- Seasonal Baby Leaf Salad | 5

Maple Vinaigrette
- Cornish Smashed Potatoes | 6

Parmesan & Roasted Garlic Aioli
- Nourish Coleslaw | 3

Homemade Creamy Coleslaw

If you have any allergies or dietary requirements, please inform a member of staff before ordering.

A discretionary service charge of 12.5% will be added to your bill

- A £3 supplement charge applies to those on a Spa Package
- A £6 supplement charge applies to those on a Spa Package

SPARKLING

	125ML	BTL
Divici Prosecco, Veneto, Italy	9	40
Langlois Crémant de Loire, Loire Valley, France	10	60
Camel Valley Brut, Cornwall, England	14	70
Veuve Clicquot Brut, NV, Champagne, France	19	112

WHITE

	175ML	BTL
Ca' di Ponti Grillo, Sicily, Italy	9	36
Sea Hills Sauvignon Blanc, Marlborough, New Zealand	10	40
DeNatile Pecorino, Abruzzo, Italy	11	44
Waddesdon Rothschild Piquepoul, Languedoc, France	12	48
Schlumberger, Pinot Blanc, Alsace, France	16	64
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	18	72
Trimbach Riesling Réserve, Alsace, France	20	80
Chablis, Domaine Alexandre, Vieilles Vignes, Burgundy, France	20	80

RED

Gran Rosso Primitivo-Negroamaro, Salento, Italy	9	36
Waddesdon Rothschild Merlot, Vin de Pays, France	10	40
Robert Oatley Shiraz, McLaren Vale, Australia	11	44
Artuke, Rioja, Spain	13	52
Terrazas Malbec, Mendoza, Argentina	14	56
Gilles Remoriquet, Pinot Noir, Bourgogne, France	20	80
Andreas Syrah, Wellington, South Africa	22	88
Meerlust, Cabernet Sauvignon, Stellenbosch, South Africa	25	100

ROSÉ

Conde Villar Vinho Verde, Vinho Verde, Portugal	9	36
Amie X Organic, Languedoc, France	12	48
Whispering Angel, Château d'Esclans, Provence, France	14	56
Panorámico, Clarete Rosé, Rioja Alta, Spain	21	84

All wines listed are available as a 125ml measure.