

START

Cornish Mussels - White Wine - Garlic - Parsley
8

Asian Duck Salad - Aromatic Thai Herbs
8

Blue Cheese - Quince & Walnut Salad - Shiraz Dressing
6.75

Heritage Tomato Tart - Basil - Tarragon - Goats Curd
7

Poached Salmon - Herbs - Grapefruit - Vanilla Mayonnaise
8

MAIN

Oven Baked Sustainable Cornish Ling- Rustic Ratatouille - Elvedon Estate New Potatoes
West Coast Seaweed - Crab Sauce
16.5

Water- Bathed Duck Breast (served medium rare) - Broad Bean - Peach - Rosemary
Garlic Potato
18.5

'The Priory Burger'
Aged Steak Mince - Smoked Bacon Jam - Brioche Bun - Tomato - Baby Gem - Skinny Fries
Priory Burger Sauce
15.5

Free Range Chicken Breast Stuffed - Mozzarella - Parma Ham - Roasted Aubergine - Harissa
Crisp Green Herbs
16

Portobello Mushroom - Grilled Halloumi - Brioche Bun - Baby Gem - Skinny Fries
14

DESSERT

English Strawberry Soup - Macerated Strawberry - Hints of Basil - Black Pepper - Mascarpone
6.5

Dark Chocolate Delice - Raspberry - Sea Salt - Olive Oil
7

Peach & Almond Tart - Vanilla Cream
6.5

Two British Nominated Cheeses of the Month - Chutney - Biscuits - Red Grapes
8