
SNACKS



BACON WRAPPED DATES 4 / each
linguiça, Manchego, mustard

CORN RIBS (vg) 7
spicy sticky sauce

CRISPY POLENTA (v) 4 / each
truffle mayonnaise

BBQ-SPICED CRISPY PIG EARS 7

CAULIFLOWER AND RED ONION PAKORA (vg) 8
coconut yoghurt, lime



FRESHLY BAKED BREADS

HOUSE BREAD (v) 7
spiced butter & sea salt

MAPLE GLAZED CORNBREAD
harissa yoghurt (v) 7

SMOKED TOMATOES, ARTICHOKES (v) 7
blue cheese ranch

ROSEMARY & GARLIC BREAD (v) 7

'NDUJA & GRUYÈRE BREAD 7

RAW

ANGUS BEEF TARTARE 14
pickled onion, mustard, Marmite egg yolk,
dripping croutes

**HOG WASHED JERSEY
ROCK OYSTERS**
5 / each



SMALL PLATES

SEARED ISLE OF MULL SCALLOPS 21
coastal greens, chilli

GEM HEART SALAD (vg) 12
tomato, avocado, white balsamic

CORNISH CRAB 18
brown crab mayonnaise, farmhouse soldiers

TWICE BAKED KEEN'S CHEDDAR SOUFFLE (v) 14
add shaved black truffle 9

SPICY OX CHEEK DOUGHNUT 13
apricot jam, smoked paprika sugar

LOBSTER COCKTAIL 26
Marie Rose sauce, horseradish, Exmoor caviar

FOIE GRAS CRÈME BRÛLÉE 14
pork crackling & marmalade brioche

SWEET AND SOUR ROASTED AUBERGINES (v) 12
burrata, rocket

GRILLED OCTOPUS 14
potatoes, chorizo, capers, lemon

GOAT KOFTE 13
cumin yoghurt, pomegranate molasses,
spiced crisp bread

PUY LENTILS (v) 10
spinach, sweet onion, organic yoghurt,
miso, nasturtiums



LARGE PLATES

DUCK & WAFFLE 20
crispy leg confit, fried duck egg, mustard maple syrup

WHOLE ROASTED CORN FED CHICKEN 48
wild mushrooms, ratte potatoes, truffles and herbs

ROASTED SEABASS 29
soft herbs, lemon

NATIVE BREED 40 DAY AGED RIB OF BEEF 500g 44
béarnaise sauce

SPRING VEGETABLE RISOTTO (v) 16
Wye Valley asparagus, peas, mint, crispy courgette flower

LAUNCESTON BARNESLEY LAMB CHOP 28
lamb jus, heritage carrots

HANGER STEAK 26
herb crusted bone marrow, snail butter

SIDES

STEAMED SPRING VEGETABLES (v) 7

FOIE GRAS 9

STEAMED TENDERSTEM BROCCOLI (vg) 7

SLOW ROASTED PEPPERS (vg) 7
courgette, basil, capers

ISLE OF WIGHT TOMATO SALAD (vg) 7
Sarson's vinegar, lovage

FRENCH FRIES 7
rosemary salt

10G EXMOOR CAVIAR 24

Executive Chef Elliott Grover

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

All prices include VAT. A discretionary 13.5% service charge will be added to the bill.



Where our food comes from is as important to us as how we cook it, so we make sure to take as much pride in sourcing it as we do preparing it.

OUR FARMS & PRODUCERS

FRUITS & VEGETABLES

harvested from the following:

Morghew, Kent	Tip Tree, Essex
Ringden, East Surrey	Wye Valley, Herefordshire
Westland, Eversham	Nutbourne, Sussex
Remfresh, Suffolk	Gees, Cambridgeshire
Tythe Barn, Eversham	True Baby, Scotland

FREE RANGE DUCK AND CHICKEN EGGS St Ewe Free Range Eggs, Cornwall England

FISH sustainably sourced from British & European waters

DUCK a crossbreed of Mallard and Pekin, from Creedy Carver in Devon

GOAT Cabrito Goat Meat in the Peak District & the Blackdown Hills

LAMB Hannan Meats, Northern Ireland county Antrim costal lamb

BEEF Hannan Meats, Northern Ireland

BLACK PUDDING The Fruit Pig Company in Wisbech

HONEY Bermondsey Street Bees in London

SMOKED SALMON Atelier in Daylesford farm, Gloucestershire

CHEESE Paxton and Whitfield

SPICES & BLENDS sourced from India & Sri Lanka by Ren's Pantry of London

COTSWOLD RAPESEED OIL from East Lodge Farm in Stanton, Worcestershire

PULSES & GRAINS British grown from Hodmedod's, Suffolk

MALDON SEA SALT Maldon, Essex

MEMBRILLO Somerset Membrillo

