
SNACKS



BACON WRAPPED DATES 4 / each
linguiça, Manchego, mustard

CORN RIBS (vg) 8
spicy sticky sauce

CRISPY POLENTA (v) 4 / each
truffle mayonnaise

BBQ-SPICED CRISPY PIG EARS 8

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



FRESHLY BAKED BREADS

HOUSE BREAD (v) 8
spiced butter & sea salt

MAPLE GLAZED CORNBREAD (v) 9
harissa yoghurt

SMOKED TOMATOES, ARTICHOKES (v) 8
blue cheese ranch

ROSEMARY & GARLIC BREAD (v) 8.5

'NDUJA & GRUYÈRE BREAD 9

SMALL PLATES



ROASTED SCALLOPS 27
creamed cauliflower, guanciale

HERITAGE TOMATOES (vg) 15
'stracciatella', basil, Jerusalem artichokes, radishes

SPICY OX CHEEK DOUGHNUT 14
apricot jam, smoked paprika sugar

TWICE BAKED KEEN'S CHEDDAR SOUFFLE (v) 15
add shaved black truffle 9

FOIE GRAS CRÈME BRÛLÉE 15
pork crackling & marmalade, brioche

MINI LOBSTER ROLL 18
spicy Marie Rose sauce, brioche

GRILLED OCTOPUS 15
potatoes, chorizo, capers, lemon

GOAT KOFTE 13.5
cumin yoghurt, pomegranate molasses,
spiced crisp bread

ROASTED BEETS (v) 13
yoghurt, granola, micro cress

ANGUS BEEF TARTARE 15
pickled onion, mustard, Marmite egg yolk,
crispy bread

PUY LENTILS (v) 11
spinach, sweet onion, organic yoghurt,
miso, nasturtiums

SMOKED SALMON 14
pickled fennel, blood orange



FOR THE TABLE

DUCK & WAFFLE 24
crispy leg confit, fried duck egg, mustard maple syrup

NATIVE BREED 40 DAY AGED RIB OF BEEF 500g 46
béarnaise sauce

ROASTED COD FILLET 30
beurre blanc, sea vegetables

ROASTED RACK OF SALT MARSH LAMB 34
confit fennel, green olives tapenade, dill

WILD MUSHROOM RISOTTO (v) 25
shaved black truffle

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

LOBSTER MAC N' CHEESE 34
tarragon & Gruyère

SIDES

ROASTED HERITAGE CARROTS (v) 7
miso butter, lemon thyme & spelt biscuit crumble

STEAMED TENDERSTEM BROCCOLI (vg) 7

ROASTED SWEET POTATOES 8
goat's curd, pickled red chillies, mint

FRENCH FRIES (v) 7
add truffle & Parmesan 10

NUTBOURNE HERITAGE TOMATOES (vg) 8
rosemary, olives, quince vinegar

SPRING VEGETABLES 8
monk's beard, beans, garden peas,
blue cheese ranch



Corporate Chef Daniel Barbosa

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 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 Severn and Wye Smokery, Scotland

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

