
SNACKS



BACON WRAPPED DATES 4 / each
linguiça, Manchego, mustard

CORN RIBS (vg) 6
spicy sticky sauce

CRISPY POLENTA (v) 4 / each
truffle mayonnaise

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

BBQ-SPICED CRISPY PIG EARS 7



FRESHLY BAKED BREADS

HOUSE BREAD, SPICED BUTTER & SEA SALT (v) 5

'NDUJA & GRUYÈRE BREAD 7

ROSEMARY & GARLIC BREAD (v) 5

SMOKED TOMATOES, ARTICHOKE, BLUE CHEESE RANCH (v) 6

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 19
coastal greens, chilli

GRILLED OCTOPUS 14
potatoes, chorizo, capers, lemon

CORNISH CRAB 18
brown crab mayonnaise, farmhouse soldiers

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

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

LOBSTER COCKTAIL 24
Marie Rose sauce, horseradish, Exmoor caviar

SPICY OX CHEEK DOUGHNUT 13
apricot jam, smoked paprika sugar

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

FOIE GRAS CRÈME BRÛLÉE 14
pork crackling & marmalade brioche

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



LARGE PLATES

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

WHOLE ROASTED CORN FED CHICKEN 45
wild mushrooms, ratte potatoes, truffles and herbs

SUMMER VEGETABLE RISOTTO (v) 16
Wye Valley asparagus, crispy courgette flower

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

ROASTED SEABASS 29
soft herbs, lemon

LAUNCESTON BARNLEY LAMB CHOP 26
lamb jus, heritage carrots

SIDES

STEAMED SUMMER VEGETABLES
pea shoots, mint
7

**STEAMED PURPLE
SPROUTING BROCCOLI** (vg)
7

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

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

FOIE GRAS
9

FRENCH FRIES
rosemary salt
7



Executive Chef Elliott Grover

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation.
All prices include 20% 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 Arlington White & Cotswold Legbar from Cackleberry Farm in The Cotswolds. "Waddling Free" duck eggs from Blackacre Farm in Somerset

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 from Launceston, Southwest England

BLACK PUDDING The Fruit Pig Company in Wisbech

HONEY Bermondsey Street Bees in London

SMOKED SALMON Atelier in Daylesford farm, Gloucestershire

CHEESE Harvey & Brockless, London

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

