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## SNACKS

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**BACON WRAPPED DATES** 4 / each  
linguiça, Manchego, mustard

**CORN RIBS** (vg) 6  
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



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## FRESHLY BAKED BREADS

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**HOUSE BREAD** (v) 5  
spiced butter & sea salt

**MAPLE GLAZED CORNBREAD**  
harissa yoghurt (v) 7

**SMOKED TOMATOES, ARTICHOKEs** (v) 6  
blue cheese ranch

**ROSEMARY & GARLIC BREAD** (v) 5

**'NDUJA & GRUYÈRE BREAD** 7

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## RAW

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

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



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## SMALL PLATES

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**SEARED ISLE OF MULL SCALLOPS** 19  
coastal greens, chilli

**CORNISH CRAB** 18  
brown crab mayonnaise, farmhouse soldiers

**SPICY OX CHEEK DOUGHNUT** 13  
apricot jam, smoked paprika sugar

**FOIE GRAS CRÈME BRÛLÉE** 14  
pork crackling & marmalade brioche

**GRILLED OCTOPUS** 14  
potatoes, chorizo, capers, lemon



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

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

**LOBSTER COCKTAIL** 26  
Marie Rose sauce, horseradish,  
Exmoor caviar

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

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

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## LARGE PLATES

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

**ROASTED SEABASS** 29  
soft herbs, lemon

**AUTUMN SQUASH RISOTTO** (v) 16  
crispy sage, Montgomery Cheddar, pumpkin seeds

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

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

**LAUNCESTON BARNESLEY LAMB CHOP** 26  
lamb jus, heritage carrots

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## SIDES

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**STEAMED CABBAGE** (v) 7  
shallots

**FOIE GRAS** 9

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

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

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

**FRENCH FRIES** 7  
rosemary salt



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** 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** Hannon Meats, Northern Ireland county Antrim costal lamb

**BEEF** Hannon 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

