



Friday 12th January

SNACKS

- Olives £4 || Almonds £4
- Sourdough, raw butter £2
- Coppa, Sopressa, Lonza £12
- Truffled potato croquette £4
- Colston Bassett custard, beetroot, walnut £5
- Smoked cod roe, pickled onion, citrus £5
- Exmoor caviar, confit potatoes £16
- Jersey Rock oysters £2 each

STARTERS

- Parsnip soup, black truffle £8
- Mackerel, almond, blood orange, monk's beard £8.50
- Game, prune & pistachio terrine, pickles £9.50
- Galloway beef agnolotti, fermented ramson, wild leek £12
- Diver caught scallop, sea beet, chestnut milk £12

MAIN COURSES

- Delica squash risotto, seeds, kale £18
- Galloway shortrib, Calçots, Jersey Oyster £25
- Cornish pollack, Jerusalem artichoke, Devon crab £22
- Cotswold Gold chicken, celeriac, pine, black truffle £26

CHOPS

- Suffolk Barnsley 350g £30
- Tamworth 350g/450g £28/£36

STEAKS

- Dexter rump 350g/550g £28/£43
- British White sirloin 350g £36
- British White fillet 400g £49
- British White T-bone 750g £58

SIDES

- Confit potatoes £5.50 || Mixed leaf salad £4.50 || Beef fat hispi cabbage £4.50

SAUCES

- Green sauce || Pickled walnut & shallot - all £3

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information