



Friday 12th January

2 COURSES £19.50 || 3 COURSES £25

Olives £4 || Almonds £4
Crumbled rye 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
Jersey Rock oyster £2 each

STARTERS

Parsnip soup, onion powder
Devon brown crab, fennel, preserved lemon
Game, prune & pistachio terrine, pickles
Pastrami salmon, pickled cabbage, rye cracker

MAIN COURSES

Delica squash risotto, seeds, kale
Cornish pollack, Jerusalem artichoke, chive
Hereford mince, dripping toast, watercress
Middle White pork chop
Galloway onglet steak
Cotswold Gold chicken, celeriac, pine, black truffle (£11 supplement)

SIDES

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

SAUCES

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

DESSERTS

New-season Capezzana ice cream
Amalfi Lemon tart
'Pump Street' chocolate mousse, salted caramel, nuts

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