



Sunday 11th March

SNACKS

- Olives || Almonds £4
- Crumbled rye sourdough, raw butter £2
- Coppa, Speck, Cacciatora cinghiale £12
- Truffled potato croquette £4
- Devon Blue custard, beetroot, walnut £5
- Smoked brill roe, pickled onion, citrus £5
- Diver-caught scallop, truffle butter, dripping crumbs £12
- Turbot head and collar, preserved lemons £20

STARTERS

- Purple sprouting broccoli, bitter leaves, parmesan, egg £7.50
- Cod chitterlings, smoked fish stock, wild garlic gremolata £8
- Mussel and crab broth, potatoes, sea purslane £8
- Bath chap, Scottish langoustine, wild leek £12

MAIN COURSES & ROASTS

- Brixham turbot, leeks, gribiche, monk's beard £28
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- Pine roasted celeriac £16
- British White beef, sirloin and brisket £24
- Middle White pork shoulder, crackling and apple sauce £24
- Lavington mutton shoulder (2-3ppl.) £54

Roast potatoes || Yorkshire pudding
Carrots || Beetroot || Winter greens

SIDES

- Confit potatoes £5.50

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

APERITIF

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'1936' - Pilsner	£5
Kernel Brewery - Table Ale	£5
Hallets Real Cider	£6

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Fino or Amontillado from <i>El Maestro Sierra</i>	£7/£9
Negroni made with <i>Sipsmith Gin</i>	£9
Blood Orange Fizz	£9

TODAY'S FAVOURITES

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*Wines that suit the menu, the mood & the weather.
Old school to modern & everything in between*

WHITE

Château des Antonins, Bordeaux Blanc 2016 <i>Sweet-pea fresh & textural</i>	£5 £17 £26
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Bernhart, Chardonnay, Pfalz 2016 <i>Apricot skins & tart peach juice</i>	£6 £21 £32
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Domaine Roland Schmitt, Grintzberg, Alsace 2015 <i>Dry & mineral Riesling with exotic fruits</i>	£7.50 £30 £41
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Joseph Landron, 'L'Amphibolite', Sèvre-et-Maine 2015 <i>Refreshing & mineral Muscadet</i>	£44
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Domaine Léon Boesch, 'la Cabane', Alsace 2015 <i>Pinot Blanc with hints of spice & ginger</i>	£8 £31 £47
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Heymann-Löwenstein, Kirchberg, Mosel 2012 <i>Diesel & grapefruit with serious minerality</i>	£54
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Ch. Puligny-Montrachet, 'Clos-Château', Bourgogne 2014 <i>Ripe peaches with Puligny-esque granite</i>	£12 £44 £66
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RED

Château Fontareche, Vieilles Vignes, Corbieres 2016 <i>Silky dark fruits & black pepper</i>	£5 £17 £25
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Domaine Manzone, Costières de Nîmes 2016 <i>Jewel-like black fruit with real earthiness</i>	£37
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Shenandoah, Zinfandel, Amador County 2014 <i>Sultana, fig & Californian sunshine</i>	£7 - -
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Descendientes de Palacios, 'Petalos', Bierzo 2015 <i>Dark earth & meaty black cherries</i>	£8 - -
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Eymann, 'Toreye' Spätburgunder, Pfalz 2015 <i>Ripe red cherries & refreshing acidity</i>	£9 £33 £50
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Finca Allende, Rioja 2011 <i>Rich, intense dark fruits & sweet spice</i>	£10 £34 £52
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Maison en Belles Lies, 'l'Etrange', Burgundy 2015 <i>Dusty strawberries, pepper & funk</i>	£70
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Camille Giroud, Santenay 2012 <i>Pretty & ripe red cherry Burgundy</i>	£78
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FIZZ

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FIZZ		
<i>House fizz</i> - Colet Vins Vatua, Catalunya	£8	£40
Alice Beaufort, Riesling Brut, Prusly-sur-Oource		£56

CHAMPAGNE

<i>House champagne</i> - Lamiable, Extra Brut	£13	£61
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BIG, BOLD & GOOD WITH A CHOP

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*Bottles to tackle a big piece of protein
Just what you need with something from our grill*

WHITE

Rafael Palacios, Louro, Valdeorras 2016 <i>Ripe citrus, papaya & spice</i>	£9 £35 £52
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López de Heredia, Viña Tondonia, Rioja Alta 2004 <i>The masters of aged white wine!</i>	£13 £49 £73
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RED

Château Le Jonc Blanc, 'les Sens du Fruit', Bergerac 2015 <i>Black fruits & delicate chalk tannins</i>	£43
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Triangle Wines, 'Salvo' Malbec, Uco Valley 2016 <i>Juicy purple fruits & velvet tannins</i>	£8 £30 £45
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Château Landra, Ventoux 2013 <i>Peppery garrigue with a flash of purple fruit</i>	£9 £33 £50
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Marietta, 'Christo' Lot #3, North Coast NV <i>Inky cassis, earth & silk</i>	£64
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Bernard Gripa, St-Joseph 2014 <i>Black cherry, olives & liquorice</i>	£14 £51 £77
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LEFTFIELD

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Something a little bit different .

SULPHITE FREE

Ziereisen, 'Ohne' Viviser, Baden 2015 <i>Oily, earthy & nutty like old Chardonnay</i>	£7 £27 £40
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Domaine Pierre Frick, Chasselas, Alsace 2016 <i>Fresh mirabelle plum & light florals</i>	£53
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PINK

L'Acino, 'Asor', Calabria 2015 <i>Tart pomegranate & orange peel</i>	£53
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RED

Brendan Tracey, 'Gorge Seche', Loire NV <i>Super-juicy red cherry & white pepper</i>	£9 £32 £48
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Broc Cellars, 'Love Red', Berkeley 2015 <i>Juicy carbonic fruit, black earth & crunch</i>	£68
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Please ask for 'The Single Bottle List' for one-off bins and special bottles