



**Monday 16th April**  
**DINNER**

**SNACKS**

Gordal olives £4 || Almonds £4  
Crumbled rye sourdough, raw butter £2  
Devon Blue custard, beetroot, walnut £4  
Smoked cod roe, pickled onion, citrus £5  
Pork croquette, wild garlic mayonnaise £5  
1/2 BBQ sea bass head, shiitake £7.50

**STARTERS**

Jersey royals, chicory, black olive, roscoff onion, burnt apple £8  
Cod chitterlings, gremolata, smoked fish stock £9  
Devon crab, leeks, sea orache £12  
Middle White pork & pistachio terrine, pickled cucumber, Kernal mustard £9  
Shorthorn beef, mint, anchovy, violet, caraway cracker £8

**MAIN COURSES**

Wild garlic risotto, confit egg yolk, wild chervil, oats & seeds £16.50  
Cornish monkfish, sprouting broccoli, caper, sea plantain, brown butter £24.50  
Norfolk quail, onion, alexander, wet garlic, morel £22  
Southdown lamb, white asparagus, razor clam, walnut, buttermilk £22

**CHOPS**

Tamworth 350g £32  
Swaledale barnsley 375g £32

**STEAKS**

Highland sirloin 350g £36  
Highland rump 725g £57

**SIDES**

Confit potatoes £5.50 || Heritage purple kale £5.50 || Round lettuce, buttermilk £4

**SAUCES**

Mushroom ketchup || Wild garlic & pistachio gremolata - 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