



**Wednesday 16th May**  
**DINNER**  
**SNACKS**

- Olives £4 || Almonds £4  
Crumbled rye sourdough, raw butter £3.50  
Smoked cod's roe, radish, cured egg £7  
Chicken liver parfait, golden raisin, dried onion £4  
Mangalitza croquette, wild garlic mayonnaise £4  
Gull egg, spinach, chicken broth £6  
Mangalitza bacon, chipotle, rocket £6  
Thornback ray brandade, melba toast, capers £6  
Scottish langoustines, mayonnaise £14  
Cornish Pollack head £10

**STARTERS**

- Mozzarella, green olive, courgette, blackcurrant £8  
Devon crab, burnt leeks, sea purslane £12  
Smoked eel, asparagus, lovage, pickled onion, sea aster £11  
Middle White pork & pistachio terrine, pickled cucumber, Kernal mustard £9

**MAIN COURSES**

- Cauliflower risotto, confit egg yolk, wild chervil, oats & seeds £16.50  
Cornish thornback ray, herb butter sauce, kale £21.50  
Suffolk lamb, artichoke, grelot onion, rocket £22  
Cotswold Gold chicken, spring vegetables, mousseron, almond, preserved lemon £23.50

**CHOPS**

- Tamworth 350g £28  
Swaledale barnsley 400g £35

**STEAKS**

- Brixham turbot 175g £20  
Highland sirloin 350g £36  
Aberdeen Angus sirloin 700g £72

**SIDES**

- Confit potatoes £5.50 || Kale, mustard, almonds £4.50 || Gem salad, caesar, radish £4

**SAUCES**

- Basil gribiche || Salsa rossa - £3 each

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