



Wednesday 13th June
DINNER
SNACKS

Olives £4 || Almonds £4 || Chorizo £4
Crumbled rye sourdough, raw butter £3.50
Stichelton custard, beetroot, walnut £4
Mangalitza croquette, burnt apple £4
Chicken skewers, wild garlic £5
Smoked cod's roe, radish, cured egg £7
Mangalitza bacon, BBQ sauce £6
Buffalo mozzarella, olive, sea purslane, Capezzana £9
Chicken liver parfait, Australian truffle, pig skin £14
Turbot head & collar £14

STARTERS

Lovage veloute, gorgonzola, asparagus, grape, wild daisy £10
Devon crab, tomato, chervil, lemon rind £12
Cotswold Gold chicken, pistachio & pancetta terrine, apricot £10
Hereford tartare, smoked eel, anchovy, almond, wood sorrel, black pepper cracker £14

MAIN COURSES

Courgette risotto, confit egg yolk, wild fennel, oats & seeds £16.50
Cornish pollack, crab bisque, sea purslane, olive oil £24
Milk-fed Blackface lamb, artichoke, grelot onion, rocket £24.50
Norfolk quail, black pudding, baby gem, preserved lemon, basil £22

CHOPS

Tamworth 325g £26
Suffolk Barnsley 330g £29
Milk-fed lamb £60

STEAKS

Highland sirloin
350g/450g £36/£46
Belted Galloway sirloin 850g £87
Highland T-bone 950g £74

FISH

Dover sole 200g £27
Turbot 240g £28

SIDES

Confit potatoes £5.50 || Gem salad, caesar, radish £4 || Hispi, almonds £4.50

SAUCE

Gribiche || Romesco - £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