



**Wednesday 11th July  
DINNER**

**SNACKS**

- Olives £4 || Almonds £4 || Chorizo £4  
Crumbled rye sourdough, raw butter £3.50  
Stichelton custard, beetroot, walnut £4  
Courgette flowers, goat's curd, Borage honey £6  
Buffalo mozzarella, olive, sea purslane, Capezzana £9  
Chicken liver parfait, Australian black truffle, pig skin £14  
Turbot head £12

**STARTERS**

- Tomato, gorgonzola, basil, breadcrumbs £10  
Devon crab, peas, aged Tynsboro £14  
Turbot crudo, blackcurrant, pineapple weed, almond, sorrel £12.50  
Cotswold Gold chicken & pistachio terrine, pancetta, apricot £10

**MAIN COURSES**

- Fennel, aubergine, borlotti beans, sage £16.50  
Cornish dover sole, bisque, wild fennel, olive oil £28  
Brixham turbot, brown butter £28  
Ryland hogget, broad bean, samphire, mint £22  
Norfolk quail, peas, gem, gooseberry £22

**CHOPS**

- Middle White 300g £24  
Tamworth 300g £24  
Ryland leg 450g £36

**STEAKS**

- British White sirloin 350g £36  
Belted Galloway bone-in ribeye  
800g/1kg £79/£98

**SIDES**

- Confit potatoes £5.50 || Gem salad, caesar, radish £4 || Potatoes, creme fraiche, lovage £4.50

**SAUCES**

- Brown crab mayonnaise || Sauce vierge - £3 each