



**Thursday 9th August
DINNER**

SNACKS

- Olives £4 || Almonds £4 || Chorizo £4
Crumbled rye sourdough, raw butter £3.50
Stichelton custard, beetroot, walnut £4
Mangalitza croquette, mayonnaise £4
Sweetcorn, marmite butter £5
Mackerel tails, preserved lemon £2
Smoked eel & leek terrine, seaweed mayonnaise £7
Buffalo mozzarella, black olive, Capazzana £8.50

STARTERS

- Peas, aged Tynsboro, lemon rind, herbs £9
Cornish mackerel, tomato, peach, broad beans, samphire, mint, almond £11.50
Devon crab, courgette, lovage, wild fennel, gooseberries £12
Chicken liver parfait, black truffle, chicken fat & smoked eel parker house £14.50

MAIN COURSES

- Parmesan polenta, Australian black truffle, courgette, egg yolk £16.50
Brixham turbot, sauce vierge £24
Cotswold Gold chicken, fermented shiitake, Parmesan sauce £22
Swaledale lamb, spinach, anchovy, brown butter £25

CHOPS

- Middle White 350g £28
Swaledale Barnsley 350g £30

STEAKS

- Shorthorn sirloin 400g £41
Shorthorn T-bone
700g/800g/900g £54/£62/£70

SEAFOOD

- Cornish dover sole 200g £22

SIDES

- Confit potatoes £5.50 || Lollo rosso, buttermilk, almond £4.50
Potatoes, creme fraiche, lovage £5 || Bobby beans, pickled walnut mayonnaise £5

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