



**Thursday 13th September  
DINNER**

**SNACKS**

Olives £4 || Almonds £4 || Soppressata £4  
Crumbled rye sourdough, raw butter £3.50  
Chicken liver parfait, summer truffle £6  
Mackerel tails, preserved lemon £2  
Sweetcorn, marmite butter £5  
Smoked mackerel pate, toast £5  
Buffalo mozzarella, black olive £8.50

**STARTERS**

Tomato, raspberry, goat's curd, samphire, mint £8  
Fish head soup, saffron aioli, crouton £8  
Middle White pork terrine, gherkin, Kernel mustard £8  
Devon crab, sweetcorn humita, golden raisin, girolles, peanuts £14

**MAIN COURSES**

Parmesan polenta, Australian black truffle, courgette, egg yolk £16.50  
Cornish hake, Scottish girolles, bacon, onion £26  
Tamworth pork, apricot, sage, elderberries, cobnuts £22.50  
Grouse & trimmings\* £35

**CHOPS**

Swaledale barnsley 375g £32  
Gloucester Old Spot  
400g/500g £32/£40

**STEAKS**

Belted Galloway sirloin 400g £41  
Highland bone-in ribeye  
600g/750g/850g £59/£74/£84

**SIDES**

Mixed leaf salad £4.50  
Kalibos cabbage, preserved lemon £5  
Pink firs, fermented ramson, walnut £5  
Confit potatoes £5.50

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

\*Game may contain shot