



DINNER
Monday 11th February

SNACKS

Chorizo £4

Ham hock croquettes, wild leek mayonnaise £4

Smoked cod's roe, cured egg yolk £8.50

Buffalo mozzarella, sea purslane £8.50

Brill head & collar, preserved lemon £12

1/2 Scottish lobster, langoustine butter £16

STARTERS

Crepeau dean beetroot, Sparkenhoe Blue, chicory, walnut £8.50

Cornish mackerel, cauliflower, salsify, elderberry, hazelnut £12

Middle White pork & pistachio terrine, cornichons £9.50

Onion agnolotti, smoked bacon stock £11

MAIN COURSES

Gnocchi, squash, king oyster, wild chervil, black truffle £17.50

Cornish pollack, Tokyo turnip, green sauce, orange £26

Brixham brill, fish sauce, saffron aioli, monk's beard £28

Cotswold Gold chicken, marmite sweetbread, purple sprouting broccoli £26

Swaledale lamb, shepherd's pie, anchovy, watercress £28

CHOPS

Middle White 350g £28

Tamworth 350g £28

Swaledale Barnsley 350g £30

STEAKS

Belted Galloway flat iron 300g £24

Belted Galloway rump 350g £36

Belted Galloway sirloin 500g £60

Angus bone-in ribeye 700g | 900g | 1kg £69 | £89 | £98

SIDES

Burnt leeks, egg vinaigrette, shallot £5

Parsnips, honey, dripping breadcrumbs £6

Confit potatoes £5.50

If you have any allergies or intolerances please ask a member of our team for help with the menu