



Thursday 23rd June

SNACKS

- Molinari salame £5
- Sourdough, Jersey butter £5
- Mangalitza shoulder croquettes, Espelette mayonnaise £6
- Smoked cod's roe, mustard cress, cured egg yolk £8
- Mangalitza bacon, burnt apple puree £10
- Chicken liver parfait, Australian black truffle £18
- Cornish turbo, preserved lemon - Head £14 | Collar £13 | Spine £25

STARTERS

- Welsh rarebit, creme fraiche, black pepper £12
- Gorgonzola dolce, strawberry, Vesuvio tomato, caper, chilli £15
- Lyons Hill Farm chicken, ham hock, and foie gras terrine, sauce Gribiche £16
- Dorset venison tartare, beetroot, girolles, burnt leek £17

MAINS

- Vesuvio tomato and onion tart, artichoke, caper, olive, Branzi £22
- Brixham turbot, Exmoor caviar, cucumber, manzanilla, smoked butter sauce £34

STEAKS AND CHOPS

Please allow 40-60 minutes for steaks and chops

- Swaledale leg steak 400g £32
- Kunekune loin chop 400g £38
- Aberdeen Angus sirloin 400g £50
- Aberdeen Angus bone-in sirloin 800g £72
- Aberdeen Angus bone-in ribeye 600g £72

SIDES

- Confit potatoes £7
- Green salad, chives £6.50

DESSERT

- Capezzana olive oil ice cream £10
- English strawberry trifle, sherry, brandied almonds £10
- Chocolate and sesame tart, creme fraiche ice cream £10
- Selection of cheeses, carrot and caraway chutney £15