



## **Friday 5th August**

### **SNACKS**

- Molinari salame £5
- Sourdough, Jersey butter £5
- Mangalitza shoulder croquettes, red eye mayonnaise £6
- Smoked cod's roe, gem, cured egg yolk £8
- Mangalitza bacon, burnt apple puree £12
- China Jade cucumber, goats curd, mustard seeds, Korean mint £12
- Chicken liver parfait, Australian black truffle £18
- Brixham brill, preserved lemon - Spine £17 | Head and collar £25

### **STARTERS**

- Tomatoes, capers, Brightwell Ash, marjoram, Fontodi £15
- Mangalitza brawn, English mustard, house pickle £15
- Sweet corn humita, potato hash, curry sauce, garlic, peanut £16
- Devon crab, basil, pattypan, gooseberry £16
- Ricotta and egg yolk raviolo, Scottish girolles, broad beans £16

### **MAINS**

- English pea, courgette, and Parmesan risotto £18
- Cornish pollock, bouillabaisse sauce, rouille, bronze fennel £28

### **STEAKS AND CHOPS**

*Please allow 40-60 minutes for steaks and chops*

- Suffolk Barnsley 400g £34
- Middle White loin chop 400g £38
- Aberdeen Angus rump 350g £38
- Hereford sirloin 400g £50
- Aberdeen Angus T bone 800g £66
- Hereford bone-in ribeye 800g £96

### **SIDES**

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

### **DESSERT**

- Fig leaf ice cream £10
- Vanilla choux bun, cherries, kirsch £10
- Berry and almond tart, creme fraiche £10
- Chocolate ganache, chocolate ice cream, black truffle £12
- Selection of sorbet, Sapling vodka £12
- Selection of cheeses, carrot and caraway chutney £15

