



Tuesday 24th January

SNACKS

- Molinari salame £5
- Sourdough, Jersey butter £5
- Mangalitza shoulder croquettes, fermented chilli mayonnaise £6
- Scottish langoustine, Malt vinegar mayonnaise £16
- Chicken liver and foie gras parfait, black winter truffle, brioche £18
- Brixham turbot, preserved lemon - Head and collar £24 | Spine £18

STARTERS

- Cavatelli, leeks, Durrus, black garlic £15
- Gala pie, Cumberland sauce £16
- Devon crab and broccoli quiche, apple and fine herb salad £17
- Middle white pork belly, chicory, orange, chicken sauce £17

MAINS

- Pearl barley, Norfolk mushrooms, celeriac, black winter truffle £22
- Suffolk lamb, Swiss chard, anchovy, walnut pesto £30
- Brixham turbot, bone sauce, clams, monks beard £34

STEAKS AND CHOPS

Please allow 40-60 minutes for steaks and chops

- Middle white pork chop 250g £19
- Suffolk Barnsley chop 400g £34
- Mangalitza loin chop 400g £40
- Hereford sirloin 400g £50
- Hereford T-bone 800g £72
- Shorthorn bone-in ribeye 800g £96

SIDES

- Confit potatoes £7
- Butterhead, radish, buttermilk £7
- Beetroot, almond, jalapeno £7

DESSERT

- New Season Capezzana olive oil ice cream £10
- Yorkshire rhubarb and apple crumble, vanilla custard £10
- Madagascan chocolate and hazelnut mousse, brick pastry £10
- Selection of cheeses, crab apple jelly, caraway crackers £15