



Thursday 9th February

SNACKS

- Molinari salame £5
- Sourdough, Jersey butter £5
- Mangalitza shoulder croquettes, fermented chilli mayonnaise £5
- Ox heart and Calcot skewer, Szechuan £8
- Cornish monkfish liver, chicken sauce, tarragon £10
- Mangalitza bacon, burnt apple £12
- Chicken liver and foie gras parfait, black winter truffle, brioche £18
- Brixham turbot, wild leek, lemon - Head and collar £18 | Spine £14

STARTERS

- Winter tomato, blood orange, caper, monks beard, olive oil £15
- Guinea fowl and foie gras terrine, pickled mushrooms, leek mayonnaise £16
- Trotter tortellini, dashi, radish, Parmesan £16
- Brixham cuttlefish, violet artichoke, kalettes, salsa rossa, lardo £18

MAINS

- Baked Calcot and onion, Oglesfield, wild leek, Riesling £22
- Brixham turbot, bisque, clams, monks beard £34

STEAKS AND CHOPS

Please allow 40-60 minutes for steaks and chops

- Swaledale Barnsley 400g £34
- Berkshire loin chop 400g £38
- Highland sirloin 400g £50
- Highland bone-in sirloin 800g £72
- Hereford bone-in ribeye 800g £96

SIDES

- Confit potatoes £7
- Beetroot, almond, jalapeno £7
- Beef fat hispi cabbage, dripping breadcrumbs £7

DESSERT

- 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