



## **Saturday 18th March**

### **SNACKS**

- Molinari Salame £5
- Sourdough, Jersey butter £5
- Mangalitza shoulder croquettes, pickled walnut mayonnaise £6
- Chicken heart and Calçot skewer, stone fruit caramel £10
- Smoked cods roe, celery, cured egg yolk £8
- Mangalitza bacon, burnt apple £12
- Chicken liver and foie gras parfait, black winter truffle, brioche £20
- Brixham brill, preserved lemon - Head and Collar £13 | Spine £19

### **STARTERS**

- Celeriac, black garlic, rhubarb, parsley £15
- Mangalitza brawn, Kernel mustard, pickle £16
- Chalk Stream trout, cuttlefish bolognese, bottarga, gremolata £16
- Norfolk mushrooms, wild garlic, pappardelle, egg yolk £16

### **MAINS**

- Artichoke and sweet pepper tart, Padrons, Spenwood, rocket £24
- Brixham brill, brown shrimp, hazelnut, wild garlic, verjus £34

### **STEAKS AND CHOPS**

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

- Suffolk Barnsley 400g £34
- Berkshire loin chop 400g £38
- Hereford sirloin 400g £50
- British Shorthorn T-Bone 800g £72
- British Shorthorn bone-in ribeye 800g £96

### **SIDES**

- Confit potatoes £7
- Cavolo nero, goats curd, black olive £7
- Radicchio, pomelo, chive £8

### **DESSERT**

- Capezzana olive oil ice cream £10
- Yorkshire forced rhubarb trifle, brandied almonds £10
- Ling heather honey tart, creme fraiche £10
- Selection of cheeses, carrot and orange chutney, caraway crackers £15