



### SNACKS

Coombeshead Sourdough, Salted Keen's Butter 5    Corn Ribs, Smoked Paprika, Lime 7.5  
 Padron Peppers, Lemon, Sea Salt 8    Merguez Scotch Egg, Pub Sauce 8.5  
 Short Rib Arancini, Truffle Mayonnaise 12

### SEASONAL OYSTERS 4.5 each / 25 half dozen



Shallot Mignonette *or* Fennel Pickle



### STARTERS

Datterini Tomato & Stracciatella Bruschetta, Tuscan Kale, Olive Oil 11  
 Gin Cured Loch Duart Salmon, Pickled Radish, Green Goddess Dressing 12  
 Cornish Crab Salad, Brioche, Brown Crab Dressing, Fresh Herbs 15  
 Poached Asparagus, Slow Cooked Egg, Warm Tartare Sauce, Parmesan 15  
 Angus Beef Tartare, Confit Egg Yolk, Sourdough 18/24

### SALADS

Spring Salad, Fresh Peas, Radish, Feta, Orange Dressing 16  
 Grilled Sprouting Broccoli, Smoked Bacon, Anchoiade, Parmesan 16  
*Add Cotswold Chicken 4*

### MAINS

Bacon & Cheeseburger, Beetroot Relish, Horseradish Mayonnaise, House Fries 19.75  
 Wild Garlic & Watercress Risotto 21  
 Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5  
 Beef & Guinness Pie, Sprouting Broccoli 23  
 Steamed Halibut Bourguignon 28  
 Creedy Carver Duck Breast, Grilled Grelots, Blood Orange & Duck Sauce 31.5  
 Roasted Lamb Rack, Peas, Broad Beans, Braised Baby Gem, Mojo Verde 34

### GRILLS

Half Cotswold Chicken, Roasted Garlic Butter, Lemon 23  
 Grilled Monkfish, Bouillabaisse Sauce 31  
 Picanha 31    Ribeye 41    Porterhouse *to Share* 90  
*Served with Grilled Roscoff Onions*

### SAUCES - 3

Peppercorn    Chimichurri



### VEGETABLES - 6

Cauliflower & Montgomery Cheddar Gratin    London Leaf Salad, House Dressing  
 House Fries    Hand-Cut Chips    Jersey Royals, Wild Garlic Pesto  
 Peas à la Français    Pickled Beer Battered Onion Rings    Steamed Broccoli, Nduja Butter

[Click for Calories](#)

**WE'RE PROUD OF THE TEAM OF SUPPLIERS THAT WE'VE BUILT TO SUPPLY OUR KITCHENS. OUR EMPHASIS IS ALWAYS ON THE LARDER OF THE BRITISH ISLES AT ITS SEASONAL BEST WHERE POSSIBLE.**

All of our meat is sourced from high welfare farms in the UK and Ireland.

We work with three exceptional meat suppliers: *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847; *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds; and the celebrated *Hannan Meats* in Moira, County Down, Northern Ireland.

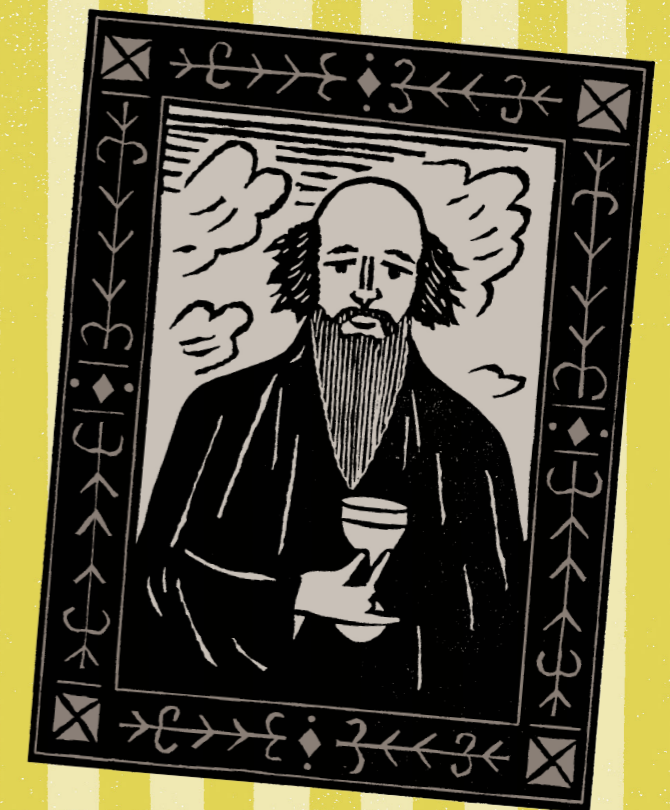
In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

All of our seafood is supplied by the *Wright Brothers*, through their Brixham Market depot on the Devon coast, we only use wild fish landed by dayboats and sustainably farmed seafood.

Our fruit and vegetables come through *New Covent Garden Market*, from the finest UK and European farms and growers.

Our salad leaves are hydroponically grown in central London by *Crate to Plate* for maximum freshness, with a zero carbon footprint in terms of transportation and arrive in our kitchens within 24 hours of being harvested.

Specialist products are supplied by *Brindisa*, *Natoora* and *La Credenza*.



*THE ALFRED TENNYSON*

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