



SNACKS

Coombeshead Sourdough, Salted Keen's Butter 5

Padrons Peppers, Sea Salt, Lemon 8

Braised Courgettes, Ricotta & Mint Bruschetta 8

Scotch Egg, Chop Sauce 8.5

Crispy Squid, Za'atar, Harissa Yoghurt 10

SEASONAL OYSTERS 4.5 each / 25 half a dozen



Shallot Mignonette



SMALL PLATES

Romano Courgette Soup, Goat's Cheese 10

Bacon Rillettes, Piccalilli, Toasted Sourdough 10

Burrata, Peas, Broad Beans, Wild Nettle Pesto 15

Beef Tartare, Confit Egg Yolk, Watercress Mayonnaise, Dripping Toast 18/24

MAINS

Orecchiette, Guanciale, Broad Beans, Lemon, Mint 19

CH Burger, Red Pepper Ketchup, Scamorza, Fries 19.75

Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5

SUNDAY ROASTS

Half Cotswold Chicken, Pork Stuffing 23

Beef Rump, Horseradish Crème Fraîche 31

Lamb Leg, Fresh Mint Sauce 31

*Beef-Fat Roast Potatoes, Carrots in Honey & Mustard Butter,
Tenderstem Broccoli, Fine Beans, Yorkshire Pudding, Madeira Gravy*

SIDES - 6

Cauliflower Cheese Roast Potatoes Seasonal Greens

Honey Glazed Carrots London Leaf Salad

[Click for Calories](#)

All prices include VAT. A discretionary 15% service charge will be added to your bill. Allergies? Please let us know. Sorry but we don't take cash.

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 GRAZING GOAT

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