



SNACKS

Coombeshead Sourdough, Salted Keen's Butter 5 Deep Fried Olives, Za'atar 6
Five Bean Falafel, Labneh, Harissa 7 Padron Peppers, Lemon, Sea Salt 8
Pissaladière Flatbread 8

SEASONAL OYSTERS 4.5 each



Shallot Mignonette



STARTERS

Chicken Liver Parfait, Onion Chutney, Crostini 12
Seared Beef Rump Carpaccio, Pecorino, Salmoriglio 12.5
Prawn Cocktail 14
Burrata, Peas, Radishes, Toasted Sourdough 15

SALADS

Thomas Cubitt Chopped Salad, Oregano, Moscatel Vinegar, Dukkah 16

MAINS

Oglesfield & Pancetta Burger, Fries 19.75
Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5

SUNDAY ROASTS

Half Cotswold Chicken, Sage & Garlic Butter, Bread Sauce 23
Root Vegetable Pithivier, Vegan Truffle Gravy 24
Beef Rump, Horseradish, Crème Fraîche 31
Lamb, Fresh Mint Sauce 31

*Beef-Fat Roast Potatoes, Carrots, Parsnips in Honey Mustard Butter,
Seasonal Greens, Yorkshire Pudding, Gravy*

SIDES - 6

Beef-Fat Roast Potatoes Grilled Spring Cabbage, Crispy Garlic, Chilli Oil
Cauliflower Cheese London Leaf Salad

[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*.



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