



SNACKS & STARTERS

Coombeshead Sourdough, Salted Keen's Butter 5

Glazed Chipolatas, Mustard Mayonnaise 10

Haggis Scotch Egg, Chop Sauce 8.5

Padron Peppers, Ajo Blanco 8

Jerusalem Artichoke Soup, Chestnut Truffle Gremolata, Toast 9

Stone Bass Gravavlax, Radish, Green Apple, Buttermilk, Coriander 12

Angus Beef Tartare, Confit Yolk, Walnut Ketchup 16/22

SEASONAL OYSTERS

4.5 each / 25 half dozen



Shallot Mignonette



MAINS

Angus Beef, Cheese & Bacon Burger, Fries 19.75

Roast Cod, Potato Gnocchi, Chanterelles, Chicken Butter Sauce 30

Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare Sauce 21.5

Ricotta Ravioli, Caper & Parsley Brown Butter 19

ROASTS

Angus Beef Rump, Horseradish Crème Fraîche 30

Pork Belly, Bramley Apple Sauce 26

Half Cotswold Chicken, Sage & Garlic Butter, Bread Sauce 23

ROAST SERVED FAMILY STYLE

For tables of four or more

28 *per person*

*Served with Beef Fat Roast Potatoes, Seasonal Vegetables,
Yorkshire Pudding, Madeira Gravy*

SIDES 6

Bitter Leaves, Colston Basset, Honey Dressing Triple Cooked Chips/Fries

Beef Fat Roast Potatoes Roasted Carrots, Thyme Butter

Beer Battered Pickled Onion Rings Winter Greens, Walnut 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.

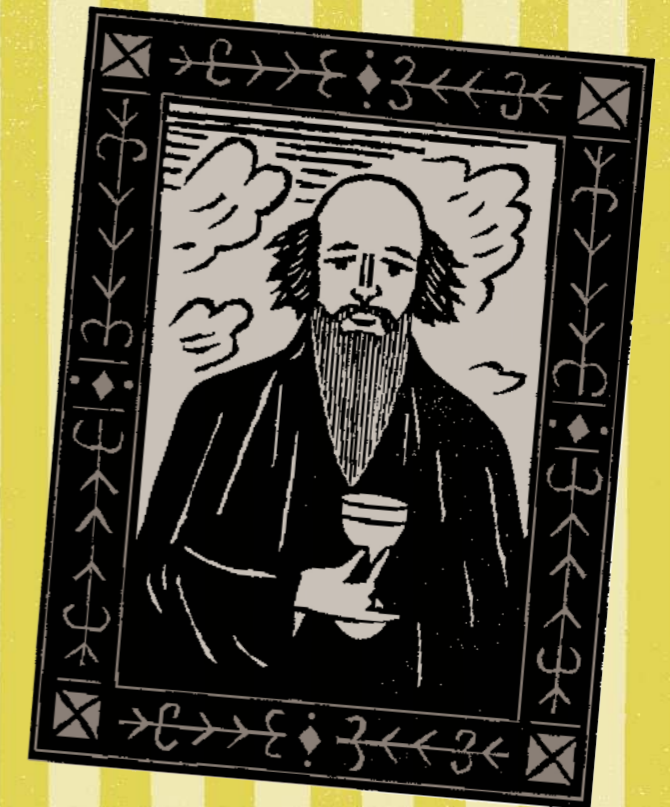
In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

We predominantly source our fresh fish from British coastal waters, working with *Flying Fish* and *Murrays* 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*, *SHRUB* and *La Credenza*.



THE ALFRED TENNYSON