



### SNACKS

- Oysters – Shallot Mignonette, Cucumber & Vermouth Vinegar or Rockefeller  
4.5 each / 25 half dozen
- Coombeshead Sourdough, Glastonbury Salted Butter 5
- Truffled Potato Croquettes, Parsley Aioli (Vg) 7.5
- Sausage Roll, Chop Sauce 8.5
- Duck & Wild Garlic Scotch Egg 8.5
- Devilleed Cacklebean Eggs, Smoked Anchovies 8
- Hot Meat Bun, House Pickles 15



### TO START

- Gala Pie, Piccalilli 12
- Montgomery Rarebit, House Pickles 12
- Spring Crudites, Parsley Aioli (Vg) 9
- Devon Crab Salad, Dill Cucumbers, Watermelon Radish 15
- Whipped Smoked Cod’s Roe, Chicory, Walnuts, Pickled Shallots 10
- Artichokes Barigoule 14

### FROM THE CARVERY - Daily Price

*Rare Breed Cut of the Day*

*Potatoes, Seasonal Greens, Madeira Gravy*

### MAIN COURSE

- Beef Pie & Mash, Parsley Liquor Sauce 23  
*Add Fried Rock Oyster 4*
- Rose Veal & Sugar Pit Bacon Faggots, Petit Pois à la Française 26
- Roscoff Onion & Ragstone Tart, Herb Salad (V) 24
- Milk & Honey Lamb Gigot Steak, Charred Roscoff Onion, Pea & Haggis Salad 32
- Chicken & Wild Garlic Kiev 23
- Lemon Sole, Mussels, Saffron Velouté 36
- Poached Sea Trout, Fennel & Tarragon Cream 30

### SIDES - 6

- Jersey Royal Potatoes    Mashed Potatoes    Creamed Leeks
- Spring Greens, Confit Garlic, Shallots    Red Gem, Grelot Onion & Radish Salad
- Heritage Carrots, Honey & Mustard Dressing    Fries, Roasted Garlic Aioli

[Click for Calories](#)

*All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell us. 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*.

