



SNACKS

- Coombeshead Sourdough, Salted Keen’s Butter 5 Padron Peppers, Sea Salt, Lemon 8
- Braised Courgettes, Ricotta & Mint Bruschetta 8 Scotch Egg, Chop Sauce 8.5
- Lamb Polpetta, Spiced Butter 9.5 Crispy Squid, Za’atar, Harissa Yoghurt 10

SEASONAL OYSTERS 4.5 each / 25 half a dozen



Shallot Mignonette



SMALL PLATES

- Bacon Rillettes, Piccalilli, Sourdough Toast 10
- Romano Courgette Soup, Goat’s Cheese 10
- Smoked Mackerel, Cime Di Rapa, Fresh Herb Vinaigrette, Crème Fraïche 11
- Shetland Mussels, Nduja, Sourdough 14/22
- Burrata, Peas, Broad Beans, Wild Nettle Pesto 15
- Beef Tartare, Confit Egg Yolk, Watercress Mayonnaise, Dripping Toast 18/24

SALADS

- Grilled Artichokes, Pink Fir Potatoes, Smoked Almonds, Grape Must Dressing 16
- Poached Lock Duart Salmon, Cucumber, Fennel, Labneh, Orange Blossom Honey 17

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
- Grazing Goat Shepherd’s Pie 23
- Slow Cooked Beef Shin, Heritage Carrots, Gremolata 30
- Roast Brill, White Beans, Spring Leeks, Wild Garlic Pistou 30
- Brixham Day Boat Fish - *Market Price*

FROM THE GRILL

- Half Cotswold Chicken, Sage & Garlic Butter 23
- Sugar Pit Bacon Chop, Roast Apple, Sage 30
- Flat Iron 31 Rib Eye 41 Porterhouse 98

Served with: Bone Marrow, Roast Garlic, Fries

SAUCES - 3

- Peppercorn Wild Mushroom Chimichurri

SIDES - 6

- Fries *or* Hand Cut Chips Truffle & Parmesan Fries
- Peas à la Français Jersey Royals, Tarragon Butter Seasonal Greens
- Roast Courgette, Lemon, Mint 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*.



THE GRAZING GOAT

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