



SNACKS

Wild Farmed Sourdough, Salted Keen's Butter 5 Pork Scratchings, Fennel Salt 5

Haggis Scotch Egg, Chop Sauce 8.5 Westcombe Cheddar Doughnuts 8

Wild Mushroom Arancini, Truffle Mayonnaise 10 Padron Peppers, Ajo Blanco 8

SEASONAL OYSTERS 4.5 each / 25 half dozen



Shallot Mignonette



STARTERS

Jerusalem Artichoke Soup, Truffle Gremolata, Toast 9

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

Heritage Beetroot Tart, Colston Bassett, Walnuts, Chicory 11

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

Hand Dived Scallop, Wild Garlic Butter 15

SALADS

Delica Pumpkin, Sheep's Cheese, Pesto, Pomegranate 16

Roasted Fennel, Italian Bitter Leaves, Blood Orange, Dill 15

MAINS

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

House Pie, Mashed Potatoes, Gravy 23

Cornish Brill, Smoked Mackerel & Mussel Sauce 29

Roast Cod, Potato Gnocchi, Chanterelles, Chicken Butter 30

Creedy Carver Chicken, Morels, Braised Spring Leeks, Sherry 23

Ricotta Ravioli, Caper & Parsley Brown Butter 19

GRILLS

Pork Chop, Apple & Ginger 26

Picanha 31 Ribeye 41 Porterhouse 98 *for two to share*

SAUCES - 3

Peppercorn Chimichurri

SIDES - 6

Truffle Mac & Cheese Bitter Leaves, Colston Bassett, Honey Dressing

Triple Cooked Chips/Fries Roasted Young Carrots, Pistachios

Steamed Spring Greens, Walnut Butter Beer Battered Onions Rings

[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.

Meat - All of our meat is sourced from high welfare farms in the UK. We work with two exceptional meat suppliers; *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847 and *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds.

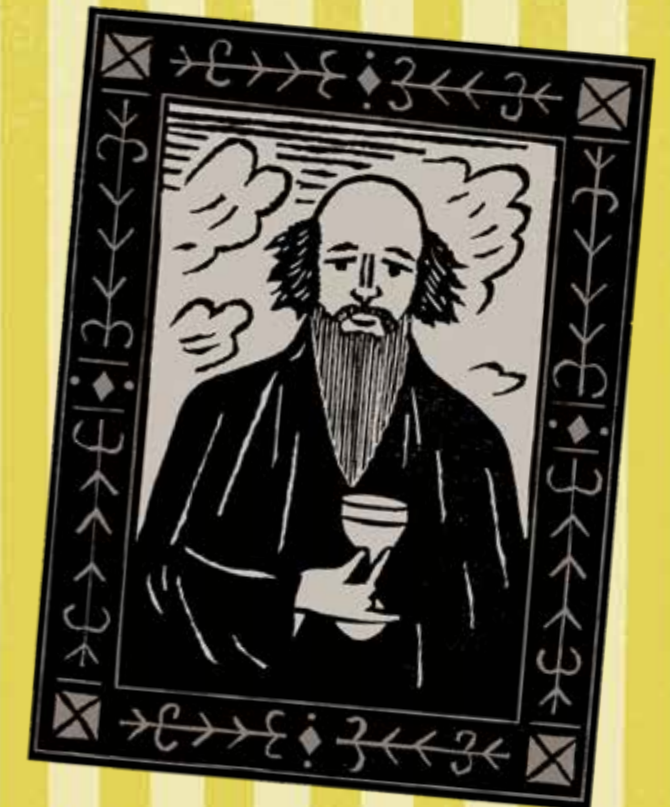
In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

Fish - We are committed to using sustainable British coastal seafood where its best and in season. Working with *Flying Fish* who land spanking fresh day boat catches on the Cornish coast and deliver to us, overnight, direct to our kitchens. We also work with our friends at *Murrays Seafood* who work closely with fisherman up and down the UK to provide the freshest, seasonal hauls.

Fruit & Vegetables - Our seasonal fruits, vegetables and salads are sourced through *SHRUB London & 2-Serve* who work with a network of small farms & growers (many who are organic) across the UK to provide and inspire us with the freshest, tastiest and most vibrant produce.

Our chefs only use regeneratively grown flour from *Wild Farmed*, and our sourdough and burger buns are baked a few miles up the road by organic bakers *Seven Seeded*.

Suffolk based *Pump Street* supply delicious and super sustainable, single origin chocolate to inspire our pastry teams.



THE ALFRED TENNYSON