



### SNACKS & STARTERS

Wildfarmed Sourdough, Rosemary & Confit Garlic Butter 5

Leek, Potato & Tarragon Croquettes, Truffle Aioli 7

Whipped Neal's Yard Goat Curd & Confit Garlic, Spring Crudités 12

Leeks Vinaigrette, Cacklebean Eggs Mimosa, Capers & Olives 11

New Season Peas & Ham Hock Spring Salad 13

Hot Smoked Chalk Stream Trout, Fennel, Horseradish Crème Fraîche 14

Dressed Brixham Crab on Toast 16

### SEASONAL OYSTERS

**5 each / 27.5 half a dozen**

Shallot Mignonette *or* Deep Fried with Aioli



### MAINS

Heritage Tomato & Shallot Tart, Westcombe Ricotta 18

Beef Cheek & Ale Pie, Mash, Parsley Liquor Gravy 23

*Add a Deep-Fried Oyster 5*

Wild Garlic Chicken Kiev, Grilled Lemon 23

Cornish Day Boat Fish, Herb Beurre Blanc - Market Price

*Add Exmoor Cornish Salt Baerii Caviar 6*

Mackerel, Slow Roasted Heritage Tomatoes, Green Sauce 25

### CARVERY

Rare Breed Cut of the Day - Market price

*Potatoes, Seasonal Greens, Madeira Gravy*

### GRILL

Wiltshire Lamb Chops 12 *each*

Half Native Lobster, Tarragon Aioli 30

Rib-Eye on the Bone 48

8oz Bavette 25

Spatchcock Quail, Grilled Lemon 18

*add Foie Royale Ethical Foie Gras 10 or a Grilled Langoustine 12*

### SAUCES 4.5

Peppercorn   Green Sauce   Wild Garlic Butter   Stichelton Hollandaise   Bone Marrow Gravy

### SIDES 6

Hand Cut Chips or French Fries   Garlic & Herb Mash   Buttered Jersey Royals   Seasonal Greens

Creamed Spinach   Roasted Beets & Heritage Carrots   Ed's Veg Mixed Leaves & Fine Herbs

[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.

