SNACKS

Wildfarmed Sourdough, Rosemary Butter 4.5
Grilled Lamb Skewers, Tzatziki 10
Scotch Egg, Chop Sauce 8
Courgette Fritti, Mint, Raw Honey 6.5
Crispy Cod Cheeks, Curried Mayonnaise 10
Scottish Girolles & Westcombe Ricotta on Toast 9
Summer Crudités, Whipped Smoked Aubergine 9

SEASONAL OYSTERS 5 each / 27.5 half dozen

Shallot Mignonette



STARTERS

Middle White Pork & Pistachio Terrine, Pickles, Sourdough 10

Burrata, Romano Peppers, Kalamata Olives, Thyme 14

Tuna Crudo, Chilli, Lime, Pink Peppercorns 14

Grilled Red Prawns, Sobrasada, Lemon 10

Beef Tartare, Cured Yolk, Truffled Mayonnaise, Dripping Sourdough 14 / 22

SALADS

Poached Chalk Stream Trout, Crème Fraîche, Cucumber, Radish, Dill 14
Violette Artichokes, Spelt, Preserved Lemon, Herbs & Olive Oil 13
Nutbourne Tomatoes, Grelot Onions, Graceburn 13

MAINS

Angus Burger, Bacon Jam, Smoked Cheddar, Mustard Mayonnaise, Fries 19.75
Fresh Gnocchi, Datterini Tomatoes, Stracciatella 18
Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5
Steak, Guinness & Stilton Pie, Seasonal Greens, Gravy 20
Lamb Rump, Steamed Courgettes, Green Sauce 28
Pan Fried Hake, Green & Yellow Beans, Preserved Lemon, Aleppo Pepper 26
Day Boat Fish - Market Price

FROM THE GRILL

Half Cotswold Chicken, Sage & Garlic Butter 23 Pork Chop, Roasted Apple & Rosemary 28

Angus Steaks

Flat Iron 31 Rib Eye 41

SAUCES - 3

Peppercorn Wild Mushroom Chimichurri Béarnaise

SIDES - 6

Fries *or* Hand Cut Chips *Add Truffle & Parmesan* 2

Steamed Runner Beans, Confit Shallots, Mint Seasonal Greens, Lemon & Olive Oil

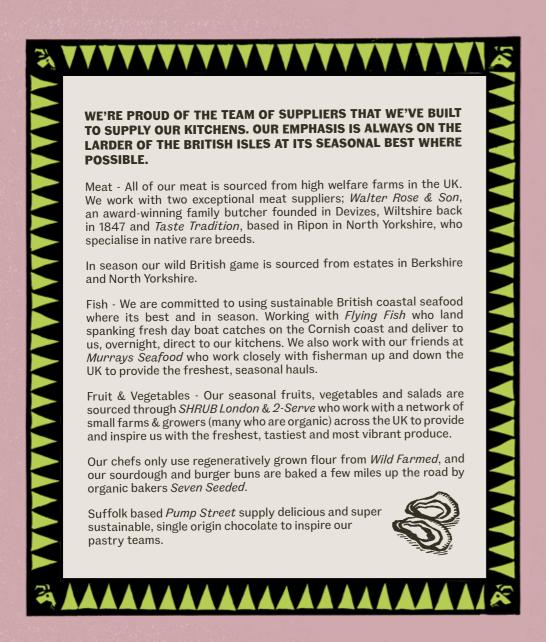
Pink Fir Potatoes, Chervil & Tarragon Mashed Potatoes

Ed's Veg Mixed Leaves, Fig Leaf Dressing Roasted Young Carrots, Lovage Butter

Click for Calories

All prices include VAT. A discretionary 15% service charge will be added to your bill. Allergies? Please let us know. Sorry but we don't take cash.

THE GRAZING GOAT





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