

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](#)

THE GRAZING GOAT

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.

