



SNACKS

- Wildfarmed Sourdough, Whipped Salted Butter 4.5
- Nutbourne Tomato & Anchovy Toasts 6
- Lamb Scrumpets, Confit Garlic Yoghurt 8
- Flatbread, Hummus, Za’atar 5.5



SEASONAL OYSTERS

5 each / 27.5 half a dozen

Seasonal Oysters, Mignonette

Gusbourne Blanc de Blancs, Kent, England, 2019 125ml 15.50

Charles Heidsieck Brut Réserve, Champagne, France, NV 125ml 17



STARTERS

- Amalfi Lemon & Pecorino Risotto 12
- Stracciatella, Heritage Tomatoes, Basil 12.5
- Steak Tartare, Egg Yolk, Carta Di Música 14
- Crispy Artichoke, Labneh, Capers, Calabrian Chilli 10.5

SALADS

- Cucumber, Fennel, Buttermilk & Dill 13
- Callipo Tuna Niçoise 16
- Cornish Crab, Celery & Citrus 17

MAINS

- Spatchcock Quail, Castelluccio Lentils, Roasted Peppers 20
- Lamb Rump, Slow Cooked Marrow & Peas, Anchovy Butter 32
- Atlantic Pollock, Nutbourne Tomatoes, Fennel, Samphire 23
- Chalk Stream Trout, Summer Squash Fritti, Salsa Rossa 26
- Aubergine Involtni, Chickpea Sugo, Hazelnut Pesto 18

GRILLS

Half Chicken, Orange & Honey Agrodolce 23

Flat Iron 31 Pork T- Bone 22 Sirloin on the Bone 41

Market Fish P.O.A

SAUCES - 3

- Peppercorn Béarnaise Salsa Verde Anchovy Butter Salsa Rossa

SIDES - 6

- Ed’s Veg Mixed Leaf Salad Hand Cut Chips or Fries *Add Truffle Parmesan 2*
- New Potatoes, Pesto Cannellini Beans, Fontina & Sage
- Spinach, Spring Onions & Confit Garlic Roasted Peppers & Oregano

[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
THOMAS CUBITT

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