



SNACKS

Barley Mow Bread Selection, Whipped House Butter 5

Pork & Sage Scotch Egg, Stichelton Mayonnaise 8

Sausage Roll, TBM Weston's Cider Mustard 8

Whipped Smoked Cod's Roe, Walnuts, Chicory, Radishes 9

Cobble Lane Charcuterie, House Pickles 10

Cauliflower Cheese Croquettes, Herb Aioli 7.5

SEASONAL OYSTERS

5 each / 27.5 half a dozen

Mignonette / Apple & Smoked Balsamic / Rockefeller

STARTERS

Roscoff Onion Soup 10

Autumn Squash, Carlin Peas, Sage, Yorkshire Pecorino 11

Twice-Baked Brunswick Blue Cheese Soufflé 13

Pastrami Cured Chalk Stream Trout, Gribiche, Guinness & Pumpkin Seed Toast 15

Pork & Pigeon Terrine, Plum & Pear Chutney 16

Venison Tartare, Buttermilk Sourdough Cracker 14

Add Autumn Truffle 8

MAINS

Pie of the Day, Mash, Gravy 23

Rabbit Cordon Bleu 28

Venison Bourguignon 35

Lemon Sole Meunière 32

Market Fish, Hand Cut Chips, Tartare Sauce *POA*

Salsify, Leek & Riseley Gratin 18

Add Autumn Truffle 8

CARVERY

Rare Breed Cut of the Day - Market Price

Potatoes, Seasonal Greens, Madeira Gravy

GRILL

Pork Chop 24

Lamb Gigot 28

ANGUS STEAKS

Porterhouse 11.5 *per 100g*

Rib-eye 45

Bavette 24

SAUCES 3

Béarnaise Peppercorn Diane Espelette Pepper Butter Green Sauce

SIDES 6

Hand Cut Chips or Fries, Roasted Garlic Aioli Pommes Dauphinoise Garlic & Herb Mash
Creamed Spinach Braised Savoy Cabbage Heritage Carrots & Celeriac Ed's Veg Mixed Leaf Salad

[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.

