



### SNACKS

Wildfarmed Sourdough, Whipped Salted Butter 4.5

Coolea Fondue Fritters 8

Devilled Eggs 4

Whipped Chicken Liver Parfait on Toast 6.5



### SEASONAL OYSTERS

5 each / 27.5 half a dozen

Shallot Mignonette

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

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



### STARTERS

Amarone, Radicchio & Gorgonzola Risotto 14

Steak Tartare, Egg Yolk, Carta Di Música 14

Cornish Crab on Toast 12

Black Pudding, Crushed Potatoes, Apple Sauce 10.5

### SALADS

Celeriac, Apple, Kale, Hazelnut Vinaigrette 13

Roasted Squash, Castelfranco, Goat's Curd, Capers & Sage 15

### MAINS

Slow Roast Rabbit, Bacon, Shallots & Mustard 25

Braised Lamb Shank, Clapshot, Marsala Carrot 33

Atlantic Pollock, Roasted Cauliflower, Swiss Chard & Butter Beans 25

Poached Chalk Stream Trout, Salsify, Mussels, Lemon Brown Butter 28

Gnocchi Verde, Cavolo Nero, Wild Mushrooms 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

### SIDES - 6

Ed's Veg Mixed Leaf Salad    Hand Cut Chips or Fries *Add Truffle Parmesan 2*

La Ratte Potatoes Confit Garlic & Dill    Roasted Heritage Squashes

Braised Red Cabbage    Crispy Jerusalem Artichokes    Cabbages & Kales, Chervil Butter

[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.



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