Snacks

Sourdough Baguette, Salted Butter 5

Pork Scratchings, Fennel Salt 5

Lobster & Prawn Bun, Lobster Mayo 16

Scotch Egg, Pub Sauce 8.5

Cauliflower Cheese Croquettes, Béarnaise 8

Oysters & Fizz

Seasonal Oysters

Natural, Mignonette, CH Hot Sauce

5 each / 27.5 half a dozen

Coates & Seely Brut Réserve, Hampshire, England, NV 15

Charles Heidsieck Brut Réserve, Champagne, France, NV 17

Hundred Hills Signature Rosé, Stonor Valley, England, 2018 18

Small Plates

Wild Mushroom Parfait, Figs, Sourdough 12

Creedy Carver Duck & Foie Gras Terrine, Pickles 14

Twice Baked Jerusalem Artichoke Soufflé, Spinach, Grain Mustard 12

Hereford Beef Tartare, mixed to order 16/22

Dived Scallop, Celeriac, Smoked Bacon 16

Salads

House Caesar Salad, Smoked Anchovies 16

Add Chicken 8

Chicory, Watercress, Colston Bassett, Soft Egg, Walnut Dressing 16

Larger Plates

Roast Guinea Fowl, Beetroot Gnocchi, Wild Mushrooms 27

Halibut, Pumpkin, Pangrattato 31

Guinness Braised Pork Collar, Black Pudding Rösti 25

Day Boat Fish & Chips, Mushy Peas, Tartare Sauce 21.5

Potato, Gruyère & Onion Pie, Creamed Leeks 21

Grills

Half Chicken, Roast Gravy 23

Sea Bream, Burnt Lemon 27

Venison Loin, Poached Quince 32

Hereford Ribeye 45

Sauces & Accompaniments 3 each

Green Peppercorn Sauce Salsa Verde

Béarnaise Truffle Butter

Sides 7 each

Pickled Onion Rings

Mashed Potato, Fries, Hand Cut Chips

Triple Cooked Parsnips, Honey, Grain Mustard

Creamed Leeks, Pangrattato

Ed’s Veg Leaf & Citrus Salad

Braised Winter Greens, Garlic, Chilli, Anchovy

CLICK FOR CALORIES

All prices include VAT. An optional 12.5% service charge will be included on your bill. Allergens? Please tell your server.