SNACKS

Bread Selection, Roasted Garlic & Parsley Butter 7

Smoked Haddock & Gruyère Croquettes, Dill & Confit Garlic Aïoli 8

Venison & Haggis Scotch Egg, Roasted Apple & Plum Ketchup 9

Ibérico Pork & Chorizo Sausage Roll, Pub Sauce 9



SEASONAL OYSTERS

5 each / 28 half a dozen

Mignonette, Rockefeller *or* Hot Sauce



Gusbourne Blanc de Blancs, Kent, England, 2020 15.5

Charles Heidsieck Brut Réserve, Champagne, France, NV 17.5

STARTERS

Roasted Heritage Squash Soup, Sage, Pumpkin Seeds 11

Whipped Ricotta, Chicory, Radishes, Walnuts 13

Galician-style Cornish Octopus, Espelette,
Honey & Rosemary Butter 14

Severn & Wye Smoked Salmon, Crème Fraîche, Dill Pickles,
Guinness Focaccia 16

Venison Tartare 18/26

CLICK FOR CALORIES

MAINS

Market Fish, Mushy Peas, Tartare Sauce P.O.A

Pan-fried or battered

Pie of the Day 25

Dover Sole, Brown Caper Butter, Lemon, Sourdough Croutons 60

Subject to availability

Beef Bourguignon 30/58

Celeriac Schnitzel, Kohlrabi & Apple Slaw, Mustard Sauce 22

Sage & Truffle Roast Chicken, *½ or whole* 28/48

GRILL

Ibérico Pork Chop 35 Rack of Lamb 45

Angus Flat Iron 31 Porterhouse 130

SAUCES - 4.5 *each*

Béarnaise Pink Peppercorn

Red Chilli Gremolata Café de Paris Butter

SIDES - 7 *each*

Chips/Fries, Roasted Garlic Aïoli Mashed Potatoes

Savoy Cabbage, Confit Shallots, Hazelnuts Creamed Spinach

Carrots & Parsnips, Maple & Grape Mustard Winter Tomato Salad

Bitter Leaf Salad, Aged Sherry Vinaigrette

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