

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

ROASTS & MAINS

Mustard Cured Angus Beef Rump, Horseradish Crème Fraîche 37

Roast Seasonal Game, Port & Blackberry Jus *P.O.A*

Half Chicken, Sage & Truffle Bread Sauce 28

Ibérico x Duroc Pork Belly, Mustard Apple Sauce 34

Celeriac & Truffle Pithivier 22

ROAST SERVED FAMILY STYLE

For tables of four or more

30 *per person*

All served with Yorkshire Pudding, Garlic & Herb Roast Potatoes,
Carrots & Parsnips, Savoy Cabbage, Madeira Gravy

Pie of the Day 25

Day Boat Market Fish, Hand Cut Chips, Mushy Peas, Tartare Sauce *POA*

Pan-fried or Battered

SIDES - 7 *each*

Garlic & Herb Roast Potatoes Mashed Potatoes

Savoy Cabbage, Confit Shallots

Carrots & Parsnips, Maple & Grape Mustard

Bitter Leaf Salad, Aged Sherry Vinaigrette

Creamed Spinach Winter Tomato Salad

CLICK FOR CALORIES

All prices include VAT. An optional 12.5% service charge will be included on your bill. Allergies? Please tell us. Sorry but we don't take cash.