SNACKS

Sourdough, Whipped Salted Butter 5

Whipped Chicken Liver Parfait, Toast 6.5

Crispy Oyster Mushrooms, Aïoli 6

Devilled Eggs 7

Giardiniera Pickles 5

SEASONAL OYSTERS

5 each / 26 half a dozen

Shallot Mignonette

Gusbourne Blanc de Blancs, Kent, England, 2020 15.5

Charles Heidsieck Brut Réserve, Champagne, France, NV 17.5

STARTERS

Cavolo Nero Risotto 12

Ox Tongue, Beetroot, Horseradish 12

Steak Tartare, Egg Yolk, Sourdough 14

Smoked Chalk Stream Trout Gravlax, Pickled Cucumbers, Soda Bread 14

Roast Black Figs, Rosary Goat's Cheese, Celery 15

SALADS

Celeriac & Apple Salad, Hazelnut Vinaigrette 14

Caesar Salad 14 *Add Chicken 4*

Roasted Winter Squash, Castelfranco, Goat's Curd, Capers, Sage 16

PUB CLASSICS

Hereford Steak Burger 19

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

Pie of the Day 23

MAINS

Crown Prince Squash & Porcini Rotolo, Lemon Brown Butter 23

Herdwick Lamb Sausage, Pearl Barley & Roots 25

Roasted Coley, Mussels, Salsify, Cider 26

Poached Smoked Haddock, Creamed Kale, Potato & Pitchfork Cheddar Croquette 26

Confit Rabbit Leg, Smoked Bacon, Bashed Parsnip 28

GRILLS

Half Chicken, Orange & Honey 23

Flat Iron Steak 31 Ibérico Pork Chop 35

Sirloin on the Bone 41 Market Fish *P.O.A*

SAUCES - 3 *each*

Peppercorn Béarnaise Salsa Verde

SIDES - 7 *each*

Honey & Mustard Roast Carrots & Parsnips

Kale & King Cabbage Braised Red Cabbage

Ed's Veg Mixed Leaves Hand Cut Chips *or* Fries *Add Truffle & Parmesan 2*

Cornish New Potatoes Mashed Potato

CLICK FOR CALORIES

All prices include VAT. An optional 12.5% service charge will be added to your bill. Allergies? Please let us know. Sorry but we don't take cash.