

APERITIVES

TIPPERARY Irish whiskey, Sweet Vermouth, Chartreuse 12.5	VODKA MARTINI U'Luvka Vodka, Noily Prat 14.5	NEGRONI London Dry Gin, Campari, Vermouth 12.5	CHAMPAGNE Deutz Brut NV 16	ADONIS Alfonso Oloroso, Antica Formula, orange bitters 12.5
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SNACKS

COBBLE LANE CURED BRITISH MEAT BOARD with cornichons 18	DINGLEY DELL CHORIZO 6	ANCHOVIES ON TOAST whipped goats curd 8	SOURDOUGH AND RYE BREAD with Glastonbury Whey Butter 5.25	SALT COD FRITTERS with tartare sauce 7	WHIPPED ENGLISH CHICKPEA HUMMUS with grilled sourdough & confit garlic 9
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STARTERS

BUTTERNUT SQUASH SOUP Goats curd, cheddar scone 12	DINGLEY DELL HAM HOCK TERRINE celeriac remoulade 14	MALDON ROCK OYSTERS shallot vinegar 5 each	LA LATTERIA'S ENGLISH BURRATA heritage beets, autumn leaves, hazelnuts 16
DEVON BLUE, PEAR & CHICORY SALAD candied walnuts 14	DEVON CRAB ON TOAST brown crab mayonnaise 23	SHELLFISH COCKTAIL Dublin Bay prawn, crab, crayfish Marie Rose 21	SEVERN & WYE SMOKED VAR SALMON capers, dill, rye 18

MAINS

CHICKEN ESCALOPE 'Milanese' or 'Holstein' 25	SEARED SEABASS leek, brown shrimp, lemon 35	FISH & CHIPS mushy peas, tartare sauce 24	TORBAY COD seashore vegetables, Poole Bay clams 32
HAUNCH OF PACKINGTON ESTATE VENISON neeps, black cabbage 35	CREEDY CARVER DUCK BREAST duck leg croquette, whipped celeriac, Amarena cherry 37	SUFFOLK RED PORK CHOP Scottish chanterelles, mustard gravy 34	

**DISH OF THE
MONTH**

BEEF RAGU PAPPARDELLE
 shaved Spenwood
 28

Beef sourced
 by The Ethical Butcher from
 regenerative farms across England

BRITISH & IRISH STEAKS

*Our beef has been aged for at least 30 days in a Himalayan salt chamber.
 From Native breeds in Ireland by Peter Hannan & regenerative farms in England from The Ethical Butcher*

1KG RIB ON THE BONE For 2/3 to share 97	FILLET STEAK 200g 50	SIRLOIN STEAK 250g 38
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Add Béarnaise, Peppercorn sauce or Stilton butter 3

SIDES

GARDEN SALAD 7	HERITAGE CARROTS 7	AUTUMN GREENS 7
SPINACH STEAMED OR CREAMED 7	CHIPPED, MASHED OR PARSLEY POTATOES 7	DILL PICKLED CUCUMBERS 6

DESSERTS

STICKY TOFFEE PUDDING vanilla ice cream & salted caramel 11	BRITISH FARMHOUSE CHEESE BOARD from Neals Yard with chutney 16	BAKEWELL PUDDING hedgerow ripple ice cream 12	CREDIT CRUNCH ICE CREAM hot chocolate sauce 5.5 per scoop
CHOCOLATE TRUFFLES 6.5	DARK CHOCOLATE DOME Amarena cherry 14	APPLE & PEAR CRUMBLE vanilla custard 12	ICE CREAMS AND SORBETS per scoop 5

COCKTAILS

BANANZA Tidal Rum, Goslings 151, Sagatiba Cachaça, banana puree, Velvet Falernum & Tamarind 14.5
IT'S 8PM SOMEWHERE Fernet branca, Creme De Menthe, & Chocolate bitters 13
ESPRESSO MARTINI U'Luvka Vodka, Kahlua coffee liqueur & a shot of fresh espresso 13.5