

APERITIVES

TIPPERARY
Irish whiskey, Sweet Vermouth,
Chayreuse
12.5

VODKA MARTINI
U'Luvka Vodka,
Noily Prat
13.5

NEGRONI
London Dry Gin, Campari,
Vermouth
12

CHAMPAGNE
Deutz Brut
NV
16

ADONIS
Alfonso Oloroso,
Antica Formula, orange bitters
12.5

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

STARTERS

ROASTED TOMATO SOUP
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
brown shrimp, lemon & sea purslane
35

FISH & CHIPS
mushy peas & tartare sauce
24

TORBAY COD
seashore vegetables & Poole Bay clams
32

GRILLED LAMB CHOP & SCRUMPET
crushed new potatoes & green sauce
30

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

WILD MUSHROOM RISOTTO
Scottish chanterelles
& shaved Spenwood
28

BRITISH & IRISH BEEF

All of our beef is aged for a minimum of 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

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

DARK CHOCOLATE
DOME
Amarena cherry
14

BAKEWELL
PUDDING
hedgerow ripple ice cream
12

APPLE & PEAR CRUMBLE
vanilla custard
12

CREDIT CRUNCH ICE
CREAM
hot chocolate sauce
5.5 per scoop

STICKY TOFFEE
PUDDING
vanilla ice cream & salted caramel
11

BRITISH FARMHOUSE
CHEESE BOARD
from Neals Yard with chutney
16

ICE CREAMS
AND SORBETS
per scoop
5

CHOCOLATE TRUFFLES
6.5

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
12