

FOOD MENU



Please log into our Wifi to submit your details for Track & Trace as per the government guidelines

Stone-baked bread, salted butter 3

STARTERS

Chilli salt squid, smoked chilli & lime 9

Sweetcorn, Graceburn cheese, red onion & rosemary focaccia 8.5

Violet artichoke croquettes, red pepper, chervil mayonnaise, smoked almonds 9

Cured halibut, fennel & orange dressing, oscietra caviar 15

Beef tartare, confit egg yolk, raisin mustard, toasted sourdough 12 / 20

Pork sharing board, Scotch egg, pork pie, crackling, piccalilli, beer pickles 17

MAINS

Today's house pie 16

Pan-fried hake, broccoli, trompette mushrooms, hazelnuts 20

Grilled hen of the woods mushroom, violet potatoes, peppercorn sauce 18.5

Pan-roasted chicken breast, tarragon dumplings, wild mushrooms 20

Beer battered haddock, triple cooked chips, crushed peas, tartare sauce 17

Roasted pork loin, celeriac, runner beans, baked apple sauce 22

Dry-aged beef burger, smoked Cheddar, fries 16.5

Beetroot burger, cashew sauce, baby gem, sweet potato fries 16

BRITISH TRADITIONAL BREED DRY-AGED STEAKS

We source our traditional breed beef in Britain which is dry-aged for 30 days. They are grass-fed and sustainably reared for no less than 3 years

220gm Rump 22 200gm Sirloin 28 800gm Cote du beouf 70

All steaks are served with fries and beef-fat Béarnaise

SIDES

Plain or truffle & parmesan fries 4.5 / 5.5

Mixed leaf salad 4.5

Potato dauphinoise 5.5

Tenderstem broccoli, garlic & almond dressing 5

PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream 8

Strawberry cheesecake, yoghurt parfait, oat biscuit crumbs 8

Chocolate brownie, malt fudge sauce, roasted banana & sour cream sorbet 8

Pineapple carpaccio, ginger & mint syrup, coconut sorbet 7.5

3 scoops of any ice cream or sorbet, spiced biscuit 6

Keen's Cheddar, Bath soft, Perl Las, Dorstone, quince, fig chutney & biscuits 12

*An optional 12.5% service charge will be added to your bill.
Please inform our staff if you have any dietary or allergen requirements.*

LOCAL

We are passionate about our provenance and all our ingredients are seriously and sustainably sourced in the UK to create a true 'farm-to-fork' experience using farms that we trust.



OUR BEEF

We use all traditional breeds, our favourite being White Park from Lyons Hill Farm in Dorset. Our beef is grass-fed to full maturity in 3.5 years meaning it is lean and full of flavour. Our cattle are then dry aged for 30 days to ensure maximum tenderness.



OUR PORK

We use rare breeds such as Middle White and Iron-Age which are Free-range and outdoor bred and fed a cereal-based diet producing a fully flavoured meat, with just the right amount of fat.



OUR CHICKEN

All our chicken comes from Castlemead Farm in Somerset where they are free to roam and grow in their own time whilst being fed on locally grown cereals making their meat succulent, firm and rich in flavour.



OUR FISH

From sea/river to plate in less than 48 hours, sustainably caught and fully traceable. We never buy endangered species and always prefer to source from the wild. We love Chalk Stream Trout from the rivers Test & Itchen in Hampshire.

SEASONAL

We work with the best, small and independent suppliers allowing us to buy quality produce which reflect the seasons. This means our menus change every 6-8 weeks showcasing the best the season has to offer.



OUR GAME

We always make the most of game season and source all our produce from Lyons Hill Farm where Mark, the farmer, hunts it himself and gives us the pick of the season.



OUR VEG

We only use British vegetables in our dishes which are locally sourced and organic. We make the most of what each season has to offer.

SUSTAINABLE

We think about the environment, we make the most of what we buy, and nothing goes to waste.



We are proud to be a founding member of the Sustainable Restaurant Association and are always striving to do the best for the environment. We carefully craft our menus to ensure we use all the ingredients which enter into our kitchens, through our daily specials and by butchering our meat in house we can ensure that nothing goes to waste. We make the most of every part of the amazing produce we buy.



We work with the Green Earth Appeal raising money and awareness in sustainability for the future of our planet. By taking 99p off your bill the donations help plant trees in the developing world, which not only helps counterbalance the carbon footprint of your meal but will provide empowerment and opportunity for some of the world's poorest communities.

Trees planted to date: 100.000 | Pledge for 2020: 200.000