



Dinner

STARTERS

Chicken liver parfait, grape chutney, truffle butter, toast.....	6.5
Hummus, dukkah, flatbread	5.5
Caerphilly cheese, pine nut & watercress croquettes.....	6
Roast quail, pistachio crust, orange & red onion salad, pistachio sauce....	6.5/12.5
Brixham crab risotto, samphire, pea shoots, lemon oil.....	7.5/13.5
Charred king prawns, gremolata.....	8
Padron peppers, smoked Cornish sea salt.....	5

DRINKS

Before

Barrel Aged Negroni Gin, sweet vermouth, Campari.....	8
Hugo Gin, elderflower, mint, cucumber, soda.....	7.5

After

Barrel aged Manhattan Bourbon, sweet vermouth, maraschino, bitters....	8.5
Espresso Martini Vodka, Kahlua, espresso, sugar syrup.....	8

MAINS

Chargrilled broccoli, Jersey Royals, soft boiled egg, butter lettuce & salad cream.....	9.5
Add chicken.....	3
Peach fattoush, gem lettuce, cucumber, feta, flatbread.....	10
Add chicken.....	3
Spring English lamb, smoked aubergine, burnt onion, bulgar wheat & pomegranate dressing.....	18
Braised short rib, horseradish mash, spring cabbage, bone marrow & gremolata.....	15.5

ENGLISH OAK & CHARCOAL GRILL

All dishes are grilled over English charcoal and served with fries & gem, shallot & radish salad

Spring chicken, rose harissa & preserved lemon.....	14
Grilled Lemon Sole, sauce vierge.....	14
Tandoori cauliflower, curry leaves, lime & mint pickle.....	12
Guinea fowl shish kebab, smoked aubergine, tzatziki & flatbread.....	14
Cheeseburger, gem, tomato & pickles.....	12.5
Old Spot pork & chorizo burger, bacon & pickled fennel.....	12.5
8oz Hereford sirloin steak, garlic & parsley butter.....	20
Grilled pork chop, braised chicory, orange & balsamic glaze.....	14

SIDES

Charred spring onions.....	3.5
Gem, radish & shallot.....	3
Minted Jersey Royals.....	3.5
House fries.....	3
Spring cabbage.....	3

PUDDINGS

Sticky toffee pudding & brown butter & pecan ice cream.....	5.5
Vanilla parfait, strawberries, brandy snap.....	5.5
Dark chocolate & salted caramel tart, clotted cream.....	5.5
Lemon Posset, raspberries, shortbread.....	5.5
Selection of fine British cheeses.....	9

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE
PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU