



SNACKS	Black Truffle Crisps	£2
	Marcona Almonds	£2.50
STARTERS	Chestnut Mushroom Soup , tarragon & mushroom tortellini, truffle sabayon <i>v gfo</i>	£7.50
	Brixham Scallops , 'nduja sausage or seaweed butter <i>gf</i>	£12.50
	St John Welsh Rarebit , black garlic ketchup, pickled walnuts	£7.50
	Miso Pig's Cheek Croquette , pickled shallots, piccalilli purée	£8
	Burrata , peaches, rocket <i>v gf</i>	£8
	Chicken Liver Parfait , sourdough toast, spiced plum chutney, pickled plums <i>gfo</i>	£8
MAINS	Today's Fish , please ask	£market price
	Roast Cornish Cod , palourde clams, samphire, cider & dulce butter	£21
	Beetroot Orzo , baby leeks, hazelnuts, Oxford Blue <i>v vgo</i>	£16
	Cotswold White Chicken , grilled hispi cabbage, romesco <i>gf</i>	£18
	T-Bone of English Rosé Veal , parmesan gnocchi, peas, bacon, gem lettuce, anchovy	£23
	Steak Béarnaise , 35-Day-Aged, 8oz sirloin, fries, béarnaise, watercress <i>gf</i>	£21
	Double Cheese & Bacon Burger , Rollright, sriracha mayo, rosemary fries <i>gfo</i>	£15
	Falafel Burger , melted cheddar, pesto, sriracha mayo, fries <i>v available vegan</i>	£14
SIDES	Sautéed New Potatoes, Lyonnaise onion & smoked bacon	all £4
	Roast Heritage Beetroots & rocket pesto Isle of Wight Tomato & Thai basil	
	Tenderstem Broccoli, chilli & dukkah Truffle Macaroni Cheese	
	Triple-Cooked Chips Rosemary Fries	
PUDDING	Fig & Almond Tart , crème fraîche	£7
	Vanilla Cheesecake , autumn raspberries, raspberry sorbet	£7
	English Strawberries , buttermilk sorbet, meringue <i>gf</i>	£7
	Dark Chocolate Pot , honeycomb ice cream, cocoa nib tuile <i>gf</i>	£7
	Ice Cream & Sorbet , please ask for today's flavours	1 scoop £2
CHEESE	Local & British cheeses , crackers, celery, quince jelly	£8
