

MARCH

APERITIFS

EL PEPINO, cucumber-infused vodka, basil, lemon, lime	10
AVIATION, gin, lemon, parfait d'amour, maraschino liqueur	10
DESERT BIRD, tequila, campari, pineapple, lime, mint	10

STARTERS

Beef tartare, mushroom, sorrel	12
Cured chalk stream trout, heritage beetroot, buttermilk	13
Scallop ravioli, avruga, seaweed beurre blanc	14
Onion broth, hen of the wood, black garlic, chive vg	9

MAINS

South coast lamb, salsify, ceps, green peppercorn sauce	26
British cod, leeks, Fowey mussels, sea herbs	26
Grass-fed beef fillet, Jerusalem artichoke, hispi, mustard seed sauce	29
Roast cauliflower, spinach, coconut, dahl vg	18

FROM THE BBQ

(all our beef is dry-aged Gloucester)

Ribeye 8oz	32
Fillet 6oz	30
Ribeye 12oz	42
Served with triple-cooked chips, beef fat Roscoff onion, green salad & beef sauce	

SIDES

Triple-cooked chips	5
Beef fat Roscoff onion	3
Green salad, sherry vinaigrette	5
Cavolo nero	5

PUDDINGS

Blood orange soufflé, chocolate ice cream (please allow 20 minutes)	11
Apple tarte fine, vanilla ice cream vg	9
Warwickshire honey soft serve, Yorkshire rhubarb	7
Choux bun, passion fruit, white chocolate	9
Three British cheeses, quince, seeded crackers	14

Please make our team aware of any dietary requirements before ordering. Allergens can be present in any good kitchen, and we want to ensure that your needs are fully met.

A discretionary 10% service charge will be added to your bill.