



Snacks

Mixed Olives – 5.25

Charcuterie Board, Parma Ham, Salami, Coppa, Pickles, Chutney – 12
Focaccia & Wholemeal Sourdough, Whipped Marmite Butter & Hummus (v) - 6.5

Apéritifs

It Started with a Kir - Lillet, Blackcurrant Liqueur, Champagne - 9.5

Honey Bee – Drambuie, Triple Sec, Honey, Nutmeg, Elderflower – 9.75

Negroni – Campari, Tanqueray, Martini Rosso - 11

Small Plates

Leek & Potato Soup, Pickled Leeks, Puffed Wild Rice, Sourdough (ve) 8

Jerusalem Artichokes, Mushroom Ketchup, Westcombe Cheddar, Nasturtium (gf) 8

Breaded King Prawns, Chorizo Mayonnaise, Crispy Garlic, Sweet & Sour Peppers 9.5

Cured Salmon, Smoked Oil, Crème Fraiche, Lemon Gel, Rye Croutons 10

Pork Belly Croquette, Celeriac Remoulade, Burnt Apple Purée, Crackling 9.5

Venison Carpaccio, Cornichons, Rocket, Parmesan (gf) 11

Main Plates

Roast Jerusalem Artichoke,

Braised Leeks, Shaved Fennel, Lemon Gel (ve)(gf) 18

Crispy Polenta,

Wild Mushrooms, Black Garlic Ketchup, Parmesan (v)(gf) 18

Whole Grilled Cornish Plaice,

Sauce Grenobloise, Frites (gf) 22

Grilled Red Mullet,

Brown Baby Shrimp, Roasted Salsify, Monks Beard, Lemon Emulsion (gf) 26

Roast Corn Fed Chicken Breast,

Potato Terrine, Roast Turnip, Cime di Rapa (gf) 22

Dry-Aged Beef Burger,

Brioche Bun, Pickled Shallots, Smoked Cheddar, Burger Sauce, House Frites 16.5

Slow Cooked Blade of Beef,

House Frites, Rocket, Beer Braised Onions 30

Side Dishes

House Frites (gf)(v) 5

Beef Fat & Parmesan Frites (gf) 6.5

Carrot & Swede Mash (gf)(v) 6

Braised Red Cabbage (gf)(v) 7

Buttered Broccoli (gf)(v) 7

*Please ask your waiter or waitress for more information about any dietary requirements
A discretionary 12.5% service will be added to all bills, which is distributed amongst the team
- thank you. (gf) - Gluten Free / (ve) - Vegan / (v) - Vegetarian / (n) - Nut*