



FOOD MENU

Stone-baked bread, salted butter 3

STARTERS & SHARERS

Chilli salt squid, smoked chilli & lime 9

Beetroot mousse, chicory, blood orange, sorrel 9

Roasted cauliflower soup, truffle dressing 7.5

Potted trout, forced rhubarb, watercress, rye 9.5

Beef tartare, charcoal mayonnaise, confit egg yolk, beef-fat brioche 11

Sharing board, Scotch egg, black pudding croquettes, lardo, apple compote, pickled onions, toasted sourdough, crackling 16.5

MAINS

Sweet potato & goat's cheese burger, red pepper relish, chicory salad 15

Pan-roasted chicken, Jersey Royals, wild garlic, wild mushroom cream 19

Pan-fried Skrei cod, purple potatoes, sprouting broccoli, dill & caper sauce 19.5

Dry-aged rib eye, smoked mushrooms, Béarnaise 27

Roasted swede, pearl barley, wild garlic pesto, black pepper crème fraîche 16

Beer battered haddock & chips, crushed peas, tartare sauce 16.5

Dry-aged beef burger, brisket, Applewood, tomato chutney, horseradish, fries 17.5

Today's house pie 16.5

SIDES

Plain or truffle & parmesan fries 4.5 / 5.5

Mixed leaf salad, lemon dressing 4.5

Mash potato 4

Broccoli, roasted garlic & herb dressing 4.5

Roasted sweet potato, crème fraîche, green sauce 5

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