

<i>Snacks</i>		<i>Cured Meats</i>	
Scotch Egg	£5	Sausage Roll	£3
Buttermilk Fried Chicken & Herb Aioli	£6	Lombo	£5
Oysters-		Salamino al Tartufo	£5
Dorchester Rocks	£3	Basque Pork Saucisse Seche	£5
Portland Pearls	£3.5	Proscuitto di Parma	£6
Fried Westcombe Curds & Harissa	£6	<i>Sml. Board £10/Lrg Board £20</i>	
A little plate of pickles	£3.5	Bertinet Sourdough & Butter	£2.5

*Starters*

Gypsy Eggs- Nduja, Peppers, Tomatoes, Potatoes & a Cacklebean Egg	£9
Steamed Fowey Mussels with Leeks & Creme Fraiche (+ fries £4.50)	£11
Rabbit, Pork & Prune Terrine with Pickled Walnuts & Toast	£8
Twice Baked Cheddar Souffle with Spinach & Grain Mustard	£8.5
Deville Kidneys on Sourdough Toast	£8.5
French Onion Soup with Gruyere & Crumbs	£6.5
½ Pint of Shell on Prawns & Mayonnaise	£7.5

*Salads & Vegetables*

Burrata & Wild Garlic Pesto Bruschetta	£12
Wye Valley Asparagus, Poached Cacklebean Egg and Hollandaise	£12.50
Ricotta Gnudi with Watercress, Bottarga & Berkswell	£9/16.5
A Salad of Spring and Green Vegetables	£7/£12

*Sandwiches*

Baked Cheese & Ham Toastie, Montgomery's Cheddar, Yorkshire Ham	£7.5
French Dip, Slow Cooked Beef Brisket, Fontina Cheese, Jalapenos	£10.95
Double Cheeseburger & Fries <i>(Cheese- Stichelton, Montgomery's Cheddar or Cheese Slice)</i>	£11.95

*Fish*

Risotto of Morels	£19.00
Hake Fillet with Aligote Potatoes & Wild Garlic	£15.50
Poached Brill, Asparagus, Jersey Royals & Sauce Verte	£24.00
Whole Torbay Sole with Purple Sprouting Broccoli, Salted Anchovy & Lemon	£18.00
Battered Whiting with Chips, Peas & Tartare Sauce	£13.95

*Meat*

Beef & Guinness Pie, Mashed Potatoes & Seasonal Greens	£17.95
Panfried Calves Liver, Creamed Potatoes, Crispy Proscuitto & Oloroso Onions	£16.00
Chargrilled Chicken Paillard with Tarragon Lentils & Creme Fraiche	£19.95
Steak Frites, Denver Cut Steak, French Fries & House Butter	£15.95
Chargrilled Middlewhite Pork Chop, Bacon, Fennel & Butter Beans	£17.95

*Steaks & Chips*

280g Ribeye	£22.95
450g Back Rib Bone-In	£23.95
450g Chateaubriand for 2	

*Sauces £2.00*

House Butter	Peppercorn
Béarnaise	Stilton Hollandaise

All our beef is from Todenham Manor Farm, near Moreton in March from Aberdeen Angus Cattle which has been dry aged for a minimum of 28 Days

*Sides £4.95*

Triple Cooked Chips
French Fries
Buttered Jersey Royals
Baby Gem Salad
Tunworth Mash
Spring Greens
Blistered Heritage Tomatoes Garlic & Ricotta

An optional 12.5% service charge will be added to your bill

Allergen list available upon request. All Prices include V A T