



SNACKS

- Scotch egg, brown sauce £5
- Buttermilk chicken, herb aioli £7.5
- ½ pint of crevettes, mayonnaise £8.5
- Padron peppers, smoked paprika £6
- Iberico ham croquettes £8
- Lamb kofta, garlic yoghurt & chermoula £9
- Breaded pig's head, baked apple puree £5

CURED MEATS

- Dal Massimo Goloso £5
- Salame della Rosa £5
- Saucisse Seche £5
- Prosciutto di Parma £6
- 4 cured meats for £14
- Local Sourdough & Netherend Butter £3.5

- Ham & cheddar toastie £9
- Dijon mustard & cornichons
- French dip £14.5
- Slow cooked beef brisket, fontina cheese, jalapeños
- Double cheeseburger £15
- Cheese slice, mature cheddar or Stilton & fries
- Buttermilk chicken cheeseburger £15
- Pickled onion, bacon, tomato, lettuce & brown butter mayonnaise & fries
- Lobster roll £23
- Cocktail sauce, lettuce, cucumber, tomato & fries

STARTERS

- Pea & mint soup with buttermilk & sourdough £8
- Whipped cod's roe, radishes, onion seeds & cured yolk £9
- Baked scallops in the shell, smoked marrow, parsley crumb £16
- Deville kidneys on sourdough toast £9
- Pigeon breast with green beans, pickled walnut, grape & celery salad £10
- Hanger steak tartare, egg yolk, dripping crumbs £11
- Twice baked cheddar soufflé with spinach & grain mustard (v) £8.5

SALADS & VEGETABLES

- Crab & brown shrimp with radish, babygem, celery, coriander & red chilli £15
- Caesar salad- romaine lettuce, anchovy, Parmesan, bacon crumb £9
- (Add flat iron chicken £ 8)
- Asian style duck salad, pickled carrots, spring onion & sesame seeds £9/16
- Vegan bowl- baby spinach, grilled courgette, tomato, cucumber, smoked quinoa, red pepper, aubergine, oregano & pine nuts £12

MAINS

- Westcombe ricotta gnudi, roasted courgettes, mint and pine nuts £18 (v)
- Vegetable Mixed Grill; Piedmontese roast pepper, Fennel, courgette, with green sauce £17 (ve)
- Whole baked Cornish plaice with samphire & brown shrimp butter £19
- Beer battered haddock with chips, peas & tartar sauce £14.5
- Pan roast halibut, grilled leeks, sauce gribiche £26
- Smoked haddock & potato gratin with poached egg, hollandaise & spinach £17.5
- Grilled Gloucester Old Spot pork chop, fried cacklebean egg, hasselback potatoes, anchovy & caper butter £21
- Flat iron chicken, tomato, red pepper, anchovy, dripping crouton salad £18
- Grilled calves liver with creamed potatoes, crispy ham, onion & gravy £16
- Rump of lamb, whipped goats curd, asparagus, peas & morels £24

SIDES

- French fries £4
- Triple cooked chips £5
- Hasselback potatoes & fontina £5
- Creamed potato with braised trotter £6
- Baked sweet potato & dripping onions £5
- Tenderstem broccoli, anchovy £5
- Buttered runner beans & almond £4
- Creamed spinach £5
- Wood roast cauliflower with curry butter £6
- Grilled hispi cabbage, dripping crumb £5
- Grilled corn with marmite butter £6
- Baby gem & cucumber salad £4
- Courgette, feta, mint & lemon salad £5
- Baked bone marrow £5

STEAKS & CHIPS

- 170g Flat Iron £16
- 220g Fillet £38
- 280g Ribeye £26
- 600g Chateaubriand to share £75
- 900g Bone-in Ribeye to share £75
- Served with fries, watercress & tomato
- Sauces -
- Green Sauce, Peppercorn, Béarnaise, Stilton Hollandaise, Hollandaise £2.50

Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill Allergens? - Please ask your server

