

FOOD MENU

Please log into our Wifi to submit your details for Track & Trace as per the government guidelines

Stone-baked bread, roasted chicken fat butter 3

STARTERS

Native rock oysters 3.5 each

Chilli salt squid, smoked chilli & lime 9

Celeriac carpaccio, blue cheese mousse, hay mayonnaise, buckler sorrel 8.5

Beef tartare, truffle mayonnaise, confit egg yolk, beef-fat toast 12 / 20

Lobster cocktail 16

Heritage beetroots, poached figs, burnt onion, mustard leaves 8.5

MAINS

Today's house pie 16.5

Pan-fried turbot, sea herbs, runner beans, baby corn, smoked broth 24

Grilled hen of the woods mushroom, triple cooked chips, onions, peppercorn sauce 18.5

Pan-roasted duck breast, confit leg, sweet potato, fennel, pickled plums 23

Beer battered haddock, triple cooked chips, crushed peas, tartare sauce 17

Dry-aged beef burger, Applewood cheese, beetroot relish, horseradish mayonnaise 16.5

Traditional breed beef sirloin, fries, red wine jus 26

SIDES

Plain or truffle & parmesan fries 4.5 / 5.5

Smoked potato mash 4.5

Grilled sweetcorn 4.5

Mixed leaf salad, house dressing 4.5

Roasted beetroot, chive crème fraîche 4.5

PUDDINGS

Roasted banana & rum parfait, chocolate ganache, shortbread 7.5

Bramley apple pie, pecans, salted caramel, vanilla ice cream 8

Strawberry cheesecake, cherry sorbet, balsamic 7.5

Keen's Cheddar, Bath soft, Perl Las, Flower Marie, quince, peach chutney & biscuits 12

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