



**Padron peppers** - chipotle chilli - 4.5      **Bicycle bakery sourdough** – cultured butter - 4.5  
**Chorizo** - blossom honey - 5                      **Salt cod croquettes** – smoked paprika aioli - 6  
**Nocellara del Belice olives** - 4                      **Roasted garlic hummus** – rose harissa - 6.5

**Citrus cured Chalk Stream trout** – radish, cucumber, dill, buttermilk - 8.5

**Leek and potato soup** –chive crème fraiche- 6.5

**Summer vegetable salad** – English ricotta, lemon, fennel pollen, toasted almond - 7.5

**50-day aged Hereford beef** – shitake, buckwheat, smoked rapeseed, watercress - 10

**Norfolk quail and duck terrine** – pistachio, heritage carrot, truffle - 11

**Devonshire crab** – kohlrabi, yoghurt, apple dashi, Exmoor caviar – 14.5

**Cotswold White chicken** – pancetta, English peas, morels, marjoram, toasted hazelnuts- 20

**Aged Suffolk lamb rump** - confit shoulder, onion, gem lettuce, anchovy, mint- 23.5

**Vulscombe goats cheese ravioli** - Wye Valley asparagus, pine nuts, truffle 18

**South Coast cod** - tempura squid, fennel, sea purslane, bouillabaisse sauce- 20

**Roast Cornish turbot**– Shetland Isle mussels, young leek, watercress, verjus - 27

**Dry aged Aylesbury duck** – sprouting broccoli, maitake, black garlic – 50 (serves 2 people)

**Straight from our Big Green Egg with your choice of sauce & starch...**

<b>Cut</b>		<b>Sauce</b>	<b>Starch</b>
<b>Ribeye 225g</b>	29	peppercorn	triple cooked chips
<b>Fillet 225g</b>	36	blue cheese	skinny fries
<b>Chateaubriand 550g</b>	80	red wine	creamed potato
<b>Cote de boeuf 750g</b>	80	roasted garlic & parsley butter	jersey royals

**Baked carrots** – cumin, honey 4.5

**Baby gem salad** - ranch, mint, dill 4.5

**Triple cooked chips**- 4.5

**Sprouting broccoli** – wild garlic & almond butter 4.5

**IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER PRIOR TO ORDERING**

Please note a discretionary service charge of 12.5% will be added to the final bill.

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.