

Snacks

Chickpea fritters, jalapeño ketchup - 3.5

Padrón peppers, Maldon salt - 5

Bella di Cerignola olives, lemon, garlic & rosemary - 4

Tasting Menu

Soda bread / White onion / Carrot / Brill / Cod / Venison / Cheese (+5) / Rhubarb / Chocolate - 34pp

Starters

Tartare of English carrots, smoked confit egg yolk, pickled mustard seeds - 7

Pressed terrine of confit duck & foie gras, pickled plums, grape must - 10

White onion velouté, aged Cornish gouda agnolotti, black truffle - 8

Poached south coast brill, Japanese mushrooms, bonito dashi, coastal herbs - 9

Lightly cured monkfish, cucumber, yoghurt, preserved lemon, coriander - 8

Mains

Jerusalem artichoke risotto, sunflower seed & truffle pesto, pickled golden raisins - 15

Loin of fallow deer, heritage beetroots, caramelised endive, glazed faggot, sautéed chanterelles - 25

Dry aged Suffolk pork, turnip choucroûte, stuffed Agen prune, cime di rapa - 18

Roasted Gigha halibut, St. Austell bay mussels, charlotte potatoes, cucumber - 23

Line caught Cornish cod, Sicilian red shrimp, roast cauliflower, capers & raisins, curry spices - 18

From the Big Green Egg

All of our Hereford beef is hand selected for marbling, quality & fat content, dry aged for a minimum of 42 days then cooked over coal & oak in our Big Green Egg

Rib-eye, triple cooked chips, watercress, béarnaise sauce - 26.5

Tomahawk for two, fine bean & pickled shallot salad, triple cooked chips, bone marrow, béarnaise - 75

Sides

Wild rocket & Pecorino - 5

Caraway glazed carrots - 3.5

Triple cooked chips, béarnaise - 5

Buttered hispi cabbage - 3.5



We are proud to present our unique selection of English charcuterie, produced in collaboration with charcuterie artisans, Cobble Lane Cured. Our temperature & humidity controlled maturing chamber allows an exceptional maturing process for the very best charcuterie in London. Served with house pickles & toasted sourdough.


Bresaola / Coppa / Fennel & Garlic Salami / Kabanos / Lomo
Each - 5 or Selection - 15

Cheese


Our cheeses are from artisan cheese makers across the UK, served with homemade crackers and our seasonal chutney.

Each - 5 / Selection of three - 14 / Enjoy all - 17

Beauvale

Vale of Belvoir, Nottinghamshire - mild, well-balanced blue  (P)

Rachel

Sheton Mallet, Somerset - washed rind, sweet & nutty  (U) (V)

Cornish Gouda (18 months)

Looe, Cornwall - mature & creamy  (P)

Tor

Shepton Mallet, Somerset - ash rind, soft  (U) (V)

Westcombe

Westcombe Farm, Somerset - cheddar, deep & complex  (U)

Cows Milk 

Goats Milk 

Pasteurised (P)

Unpasteurised (U)

Vegetarian Rennet (V)

Desserts

Dark chocolate marquise, caramelised white chocolate, banana, hazelnut, coffee ice cream - 8

Vanilla Cheesecake, poached Yorkshire rhubarb, stem ginger, pistachio - 7.5

Warm rice pudding, plum jam, toasted rice ice cream - 7.5

Baked Alaska, Amalfi lemon & chamomile - 6



Provenance is important to us.
The menus we create are only as good as the ingredients we source.
We nurture longstanding relationships with suppliers from across Britain,
who share our values & passion for quality. Wherever we can, we like to keep
the farm to fork journey as minimal as possible.

- Artichoke - Suffolk - 90 Miles*
- Brill - Brixham, Devon - 208 Miles*
- Carrots - Lancaster - 241 Miles*
- Cod - Cornwall - 287 Miles*
- Cucumbers - Cambridgeshire - 60 Miles*
- Dry Aged Beef - Hereford - 131 Miles*
- Duck - Suffolk - 90 Miles*
- Gouda - Cornwall - 287 Miles*
- Japanese Mushrooms - Salisbury - 96 Miles*
- Lofman Brown Eggs - Hertfordshire - 25.9 Miles*
- Monkfish - Cornwall - 287 Miles*
- Plaice - Cornwall - 287 Miles*
- Radishes - Crocadon, Cornwall - 249 Miles*
- Red Duroc Pork - Suffolk - 90 Miles*
- Salt Marsh Lamb - Wales - 213 Miles*
- Sea Salt - Maldon, Essex - 49 Miles*
- Squid - Brixham, Cornwall - 208 Miles*
- Tomatoes - Isle of Wight - 104 Miles*