

Lunch Sample Menu

Why not start with:

NEGRONI £9.50

BRISTOL DRY GIN & PINK GRAPEFRUIT TONIC £7.50

2005 BOUCHÉ PÈRE ET FILS GRANDE RÉSERVE BRUT | CHAMPAGNE £9.00

Snacks

'Bang-Bang' Cauliflower £4.00

Oyster, Seaweed Vinegar £3.50

Mini Yorkshire Pudding, Steak Tartare £4.00

Starters

Smoked Haddock, Potato, Leek Soup £9.50

Hand Picked Cornish Crab, Cotswold Kiwi, Garden Leaves £12.00

Burrata, Squash, Pickled Mushrooms, Hazelnut Dukkah £9.00

Beef Fillet, Smoked Mackerel, Cornish Gouda, Rocket £11.00

Mains

Pan Fried Sea Bass, Poached Oyster, White Beans, Seaweed £29.00

Confit Dry-aged Duck Leg, Chicory, Walnut, Spelt, Beetroot £24.00

Coal Blackened Leek, Celeriac, Cider Rarebit, Slow Cooked Hen's Egg £20.00

Braised Pork Belly, Cauliflower, Sea Buckthorn Jus £25.00

Fore Rib of Beef for Two

Mushrooms, Oxtail, Crispy Potatoes, Kalettes, Red Wine Sauce £75.00

FOR TWO TO SHARE | LIMITED NUMBER AVAILABLE

Pub Classics

Ploughman's: Cheddar or Stilton with Chutney, Pickles, Potato Salad £13.00

Sides £3.50

Hand Cut Chips

Chargrilled Cabbage, Seaweed Butter

Mash, Onion Gravy

Glazed Carrots, Sesame Seeds