

S T A R T E R S

Markham Farm Asparagus & Glass Cloudy Bay NZ Sauvignon Blanc	15.00	Buttermilk Fried Chicken	6.95
½ Pint of Shell on Prawns	7.50	Radishes & Wild Garlic Butter	4.50
Dorchester Rock Oyster	2.50	Ham Croquettes	3.95
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Deville Kidneys on Toast	8.00	Watercress Soup <i>Leek, Potato &amp; Crème fraîche</i>	(v) 6.50
Twice Baked Cheddar Souffle' (v)	8.50	Asian Style Duck Salad	7.95
Steak Tartare <i>Arlington White Fowl &amp; Toasted Sourdough</i>	8.50	Kohlrabi, Apple & Radish (v)	6.95
Prawn Cocktail <i>Baby Gem, Cucumber &amp; Marie Rose</i>	8.00	Mussels & Clams <i>Nduja &amp; Monk's Beard</i>	8.95

S A N D W I C H E S

The French Dip <i>Slow Cooked Beef Brisket, Fontina, Jalapenos</i>	10.95	Chequers Cheese Burger <i>French Fries, Tomato &amp; Burger Sauce (Cheese - Cheese Slice or Roquefort)</i>	11.95
Baked Cheese & Ham Toastie <i>Montgomery, Yorkshire Ham &amp; Cornichons</i>	7.50	Daily Bar Baguette	7.50

P L O U G H M A N S  
&  
S N A C K S

	Cured English Meats <i>Sourdough &amp; Cornichons Sml. 9/Lrg.16</i>	English & French Cheese Board <i>Oat Cakes &amp; Quince 4 for 10.00/8 for 18.00</i>
Terrine	Cured Cumbrian Ham	Rollright
Scotch Egg	Blood & Chocolate Salami	Camembert
Sausage Roll	Air Dried Yorkshire Beef	Colston Bassett
Bath Chap <i>with Piccalilli</i>	Smoked Mutton	Ossau Iraty
Pata Negra <i>Ibérico de Bellota</i>	Seaweed & Cider Salami	Dorstone
	Smoked Chorizo	Cantal
	Pepper & Red Wine Salami	Isle of Mull
	Smoked Duck Breast	Roquefort

P L O U G H M A N S B O X 9.95 per person

M A I N S

Woodfired Bibury Trout <i>Spring Vegetable Panzanella</i>	16.50	Poached Smoked Haddock <i>Spinach, Poached Hen's Egg &amp; Hollandaise</i>	16.00
Pan Fried Calves Liver <i>Mashed Potato &amp; Bacon</i>	16.00	Battered Fish & Chips <i>Crushed Peas &amp; Tartare Sauce</i>	12.95
Steak Frites <i>Green Leaf Salad, Fries &amp; Confit Garlic</i>	15.95	Shortrib Cottage Pie <i>Seasonal Greens</i>	15.95
8oz 32 Day Dry Aged Sirloin <i>Green Leaf Salad &amp; Fries</i>	21.95	Chicken Kiev <i>Wild Garlic, Potato &amp; Pickled Walnut</i>	15.50
10oz 32 Day Dry Aged Ribeye <i>Green Leaf Salad &amp; Fries</i>	23.95	Pork Ribeye <i>Warm Lentils, Green Beans &amp; Tarragon</i>	16.95
Swiss Chard & Ricotta Malfatti (v) <i>with Roasted Squash &amp; Sage Butter</i>	12.50	Wild Garlic Risotto (v) <i>Peas, Goats Curd &amp; Mint</i>	14.00

T O S H A R E ( F O R 2 P E O P L E )

Chateaubriand (450g)	60.00	Kid Goat & Barley Hot Pot <i>with Pickled Red Cabbage</i>	26.00
24oz Porterhouse	70.00		

E X T R A S A U C E S 2.00

Chimichurri, Garlic Butter, Peppercorn, Béarnaise, Green Sauce, Stilton Hollandaise

S I D E O R D E R S 4.00

Triple Cooked Chips	Braised Red Cabbage	Green Salad
French Fries	Purple Sprouting Broccoli, <i>Anchovies &amp; Almonds</i>	Macaroni Cheese
New Potatoes	Spinach- Steamed or Creamed	Creamed Savoy & Bacon
Creamed Potato	Market Greens	Roast Squash & Pumpkin Seeds
Sweet Potato Fries		

An optional 12.5% service charge will be added to your bill  
Allergen list available upon request. All Prices include V A T