

April 2017

APÉRITIFS

The Collector Americano - <i>The Collector Vermouth, Campari, Soda</i>	8
Sloe Negroni - <i>Sloe Gin, Campari, Sweet Vermouth</i>	9
Classic Martinez - <i>Tanqueray Gin, Martini Rosso, Maraschino, Bitters, Lemon Juice</i>	10

ON TOAST

Devilleed Kidneys	7.5
Burrata with <i>Broad Beans, Mint & Pine Nuts</i>	7.5

SEAFOOD

½ Pint of Shell On North Atlantic Prawns & Mayonnaise	6.5
Razor Clams with <i>Monks Beard, Chorizo & Local Cider</i>	8
Lambton & Jackson Smoked Salmon with <i>Crema Fraiche, Capers & Shallots</i>	9/18
Wright Bros. Jersey Oysters & Co.	2.5 each

STARTERS

Pea & Lovage Soup	(V) 6
Wood Pigeon & Foie Gras Terrine with <i>Pickled Pears</i>	7
Twice Baked Cheddar Soufflé with <i>Grain Mustard</i>	(V) 8.5
British Cured Meats Selected by Cannon & Cannon with <i>Pickles & Toast</i>	9/16
Soft Polenta with <i>Nettles, Peas, Goats Curd & Lemon</i>	(V) 8/14
Globe Artichoke Salad with <i>Green Beans, Watercress, Feta & Toasted Almonds</i>	(V) 7/12
Spelt Salad with <i>Peas, Asparagus, Radish, Apples & Mixed Herbs</i>	(V) 7/12

MAINS

Pan Fried Calves Liver with <i>Crispy Bacon, Sage & Caramalised Onion Jus</i>	15
Roasted Romanesco with <i>Cauliflower Puree, Pine Nuts, Peas & Chilli</i>	(V) 15.5
Smoked Haddock with <i>Mashed Potato, Sinach & Grain Mustard Velouté</i>	16
Organic Chicken, Mushroom & Tarragon Pie with <i>Mashed Potato & Kale</i>	16
Fillet of Sea Bream with <i>Tomato, Aubergine & Pearl Barley</i>	16.50
Butcombe Battered Whiting with <i>Fries, Crushed Peas & Tartar Sauce</i>	13
New Season Lamb Rump with <i>Roasted Spring Carrots & Salsa Verde</i>	17.5
Cornish Ray Wing with <i>Brown Butter & Sea Vegetables</i>	17
Steak & Eggs with <i>French Fries, Seasonal Greens</i>	18

ROASTS *All served with Roast Potatoes, Roasted Roots, Cauliflower Cheese & Seasonal Greens*

Half Roast Chicken with <i>Pig's in Blanket & Bread Sauce</i>	16
Slow Cooked Kelmscott Pork Loin with <i>Crackling & Cider Mustard Cream</i>	17
Roast Sirloin of Beef with <i>a Yorkshire Pudding & Horseradish</i>	18

SIDES 4 each (V)

Maple & Ginger Roasted Spring Carrots	Seasonal Green Salad
Roast Potato	Macaroni Cheese
Sprouting Broccoli with <i>Almond Butter</i>	Cauliflower Cheese
Minted Jersey Royals	French Fries

A discretionary 12.5% service charge will be placed on your bill

Please ask if you wish to see the allergens information

All prices include VAT