

## Dinner

Smoked Ham & Comte Croquettes	4.50	Scotch Egg	4.00
Ploughmans	12.00	Nocellara Olives	3.00
Sausage Roll	4.00	Pork Crackling & Apple Ketchup	3.50

## STARTERS

Dry Aged Ruby Red Sirloin Carpaccio <i>with Rocket &amp; Parmesan</i>			9.50
Deviled Whitebait <i>with Sarsons Mayonaise</i>			6.50
Wild Duck Rarebit <i>with Wild Mushrooms, Truffle &amp; Duck Egg</i>	(V)		9.00
Watercress & Potato Soup	(V)		6.00
Ham Hock, Chicory & Green Bean Salad <i>with Mustard Dressing</i>		7.00 / 13.00	
Duck Salad <i>with Cucumber, Bean Sprouts &amp; Red Chilli</i>		7.50 / 14.00	
Super Food Salad <i>with Quinoa, Kale, Cauliflower, Broccoli, Pomegranate &amp; Halloumi</i>	(V)	7.50 / 14.00	
Caesar Salad with Anchovies, Parmesan & Croutons		7.00 / 13.00	
Buratta <i>with Heritage Tomatoes &amp; Basil</i>			8.50

## SHELLS

South Coast Rock Oysters <i>with Tabasco &amp; Shallot Vinaigrette</i>			3 each
½ Pint of Shell on North Atlantic Prawns <i>with Mayonnaise</i>			7.50
Asian Style River Exe Mussels			9.00

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

## MAINS

English Rose Veal Chop <i>with Mashed Potato Spinach, Lemon &amp; Sage</i>			22.00
Crespelle, Ricotta & Spinach Stuffed Pancakes <i>with Roasted Tomato &amp; Mozzarella</i>	(V)		15.50
Wiltshire Lamb Rump <i>with Broad Beans, Peas, Artichokes &amp; wild Garlic Pesto</i>			21.00
Pan Fried Calves Liver <i>with Mashed Potato, Streaky Bacon, Sage &amp; Onions</i>			16.00
Chalk Stream Trout <i>with Fennel, Jersey Royals &amp; Salsa Verde</i>			16.00
Cornish Lobster Tagliatelle <i>with Tomato, Chilli &amp; Basil</i>			29.00
Whole Grilled Lemon Sole <i>with Samphire Butter &amp; Lemon</i>			21.00
Chicken Milanese <i>with Green Beans, Garlic Butter &amp; Parmesan</i>			16.50
Tamworth Pork Fillet <i>with Savoy Cabbage &amp; Glazed Carrots</i>			17.50
Duck Shepherds Pie <i>with Greens &amp; Root Vegetables</i>			16.50

## DRY AGED STEAKS

We dry age our British cuts of rare breed Beef in house for a superior level of tenderness and flavour. Handpick your steak from our Dry Ager to experience the best of British.

8oz Hereford Cross Flat Iron	16.00	1kg Ruby Red T-Bone To Share	69.00
10oz Ruby Red Rib Eye	24.00	Ask For The Cut Of The Day	m/p
8oz Ruby Red Sirloin	22.00		

S A U C E S 2.50 each      Peppercorn, Béarnaise, Stilton Hollandaise, Garlic Butter

S I D E S All 4.50

French Fries or Mashed Potato	Chicory, Chard & Radicchio
Minted Jersey Royals	Steamed Spinach
Green Beans	Heritage Tomato Salad
Sweet Potato Fries	Honey Glazed Carrots