

Lunch

Smoked Ham & Comte Croquettes	4.50	Scotch Egg	4.00
Ploughmans	10.00	Nocellara Olives	3.00
Sausage Roll	4.00	Pork Crackling & Apple Ketchup	3.50

STARTERS

Dry Aged Ruby Red Sirloin Carpaccio <i>with Rocket & Parmesan</i>	9.50
Deviled Whitebait <i>with Sarsons Mayonaise</i>	6.50
Wild Duck Rarebit <i>with Wild Mushrooms, Truffle & Duck Egg</i>	(V) 9.00
Watercress & Potato Soup	(V) 6.00
Buratta <i>with Heritage Tomatoes & Basil</i>	8.50

SHELLS

South Coast Rock Oysters <i>with Tabasco & 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

SALADS & SANDWICHES

Ham Hock, Chicory & Green Bean Salad <i>with Mustard Dressing</i>	7.00 / 13.00
Duck Salad <i>with Cucumber, Bean Sprouts & Red Chilli</i>	7.50 / 14.00
Super Food Salad <i>with Quinoa, Kale, Cauliflower, Broccoli, Pomegranate & Halloumi</i> (V)	7.50 / 14.00
Caesar Salad with Anchovies, Parmesan & Croutons	7.00 / 13.00
Wiltshire Ham & Mature Cheddar Toastie	7.00
Free Range Egg & Cress Sandwich	6.00

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 & Sage</i>	22.00
Crespelle, Ricotta & Spinach Stuffed Pancakes <i>with Roasted Tomato & Mozzarella</i> (V)	15.50
Wiltshire Lamb Rump <i>with Broad Beans, Peas, Artichokes & wild Garlic Pesto</i>	21.00
Beer Battered Haddock <i>with Chips, Crushed Peas & Tartar Sauce</i>	14.00
Pan Fried Calves Liver <i>with Mashed Potato, Streaky Bacon, Sage & Onions</i>	16.00
Chalk Stream Trout <i>with Fennel, Jersey Royals & Salsa Verde</i>	16.00
Whole Grilled Lemon Sole <i>with Samphire Butter & Lemon</i>	21.00
Chicken Milanese <i>with Green Beans, Garlic Butter & Parmesan</i>	16.50
Tamworth Pork Fillet <i>with Savoy Cabbage & Glazed Carrots</i>	17.50
Duck Shepherds Pie <i>with Greens & Root Vegetables</i>	16.50
House Cheese Burger <i>with French Fries, Tomato & Burger Sauce & Your Choice of Cheese</i>	12.50

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	

SIDES 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