

NIBBLES

OLIVES With Oregano, On Ice 5

BREAD Coombeshead Farm Sourdough, House Soda Bread, Crackers, Bungay Butter 5.5

CHEESY CROQUETTES Sweet Leeks, Pickled Walnut 7

PUFFED CRACKLING Orchard Ketchup 5

"TARAMA" Whipped Smoked Tofu, Leafy Radishes, Celery Salt 6

DEVILLED EGGS Exmoor Caviar 8

SIX MERSEA OYSTERS Mignonette & Bloody Mary Dressings 19

STARTERS

CHAR-GRILLED LEEKS

Romesco Sauce, Toasted Hazelnuts,
Red Endive, Blackened-Leek Vinaigrette

10

FIFTEEN SALAD

British Burrata, Blood Oranges,
Cobble Lane Coppa, Winter Leaves,
Aged Parmesan, Capezzana Olive Oil

14

SCOTCH EGG

Stornoway Black Pudding,
Oozy Cacklebean Egg, Mustard Mayo

9

VENISON CARPACCIO

Warnham Park Venison, Heritage Beets,
Mustard Dressing, Rocket

15

HOUSE GRAVLAX

Beetroot-&-Vodka-Cured
Loch Duart Salmon, Herb Salad,
Punchy Horseradish Cream

14

MUSHROOM VOL-AU-VENT

Garlic Mushrooms, Creamy Sauce,
Puff Pastry, Wiltshire Truffle

12

SEAFOOD COCKTAIL

British Crab, Brown Shrimp, Prawns,
Yuzu Cucumber, Marie Rose, Focaccia Crisps

16.5 | ADD EXMOOR CAVIAR 7

MAINS

SCAMPI & CHIPS

Breaded Scottish Langoustine,
Koffmann's Fries, Tartare Slaw,
Outrageous Pickle Ketchup

26

FISH STEW

Day-Boat Fish, Dorset Clams, Mussels,
Butterflied Prawn, Fregola, Rich Tomato
Bisque, Toast, Aioli

26

CHICKEN CAESAR

Herby Chicken & Coppa Skewer,
Romaine Lettuce, Aged Parmesan, Anchovies,
Sourdough Croutons, Caesar Dressing

18

BRAISED SHORT RIB

Bacon Lardons, Blackened Carrots,
Rich Red Wine Sauce, Buttery Mash

29

TREVOR'S CHICKEN

Tender Breast Stuffed With Wild
Mushrooms & Wrapped in Puff Pastry,
Mustard & Shallot Cream, Chervil

21

BEETROOT CARPACCIO

Ash-Baked Heritage Beetroots,
Winter Leaf Salad, Roasted Grapes,
Creamy Herb Dressing, Walnuts

17

TOFU SKEWER

Charred Kashmiri-Spiced Tofu,
Smoky Tahini Aubergine,
Harissa Yoghurt, Pistachios

18

DAY-BOAT FISH

Ask For Today's Catch,
Potted Shrimp Butter, Sea Vegetables

MARKET PRICE

PASTA

CRAB SPAGHETTI

British White Crab, Fennel,
Chilli, Silky Brown-Crab
Butter Sauce, Parsley

23

TRUFFLE FETTUCCINE

Black Truffle Sauce,
British Pecorino

25

VENISON PAPPARDELLE

Warnham Park Venison Ragù,
Clementine Pangrattato,
British Pecorino

24

SHARERS

BEEF PIE

London Black-Braised
Ox Cheeks, Smoked Bacon,
Seasonal Greens, Baked Mash

19 per person

ROAST CHICKEN

Sutton Hoo Chicken,
Stroganoff Sauce, Shoestring Fries,
Flourish Salad

20 per person

For two to share

GRILL

We source grass-fed British beef that is specially selected for its marbling and aged for 35 days. Our Black-Duroc-cross pork comes from a single farm in Blythburgh, Suffolk.

PORK CHOP

Cider-Glazed Tomahawk, Spiced Apples,
Crispy Sage, Madeira Sauce

27

BURGER

Double Beef Patties, Sparkenhoe Cheese,
Pickles, Burger Sauce, Choice of Side

19

STEAKS

All served with sticky onions & your choice of side

RUMP

8oz, Dry-Aged

24

RIBEYE

12oz, Dry-Aged

39

FILLET

8oz

42

SIRLOIN

12oz, Dry-Aged

38

TOMAHAWK

35oz Dry-Aged Beef, Sticky Onions,
Triple-Cooked Spuds, Flourish Salad

For two to share

49 per person

SAUCES

Béarnaise | Red Wine | Vibrant Green | Mushroom

— ALL 3 —

S I D E S

BAKED MASH Confit Garlic 6

KOFFMANN'S FRIES Malt Vinegar Salt 6

TRIPLE-COOKED SPUDS Smoky Rub, Garlic Mayo 7

CREAMED SPINACH Crunchy Breadcrumbs 6

FLOURISH SALAD Mustard Dressing, Shallots 5

SEASONAL GREENS Miso, Garlic 6

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.