

M E N U

NIBBLES

OLIVES With Oregano, On Ice 5

PUFFED CRACKLING Cheesy Kwavers Spice 5

BREAD Coombeshead Farm Sourdough, House Soda Bread & Focaccia, Bungay Butter 5.5

CROQUETTES Mrs Kirkham's Lancashire Cheese, Sweet Leeks, Pickled Walnut 7

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

DEVILLED EGGS Exmoor Caviar 8

STARTERS

CHAR-GRILLED LEEKS

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

10

SCOTCH EGG

Stornoway Black Pudding,
Oozy Cacklebean Egg, Mustard Mayo

9.5

HOUSE GRAVLAX

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

14

FIFTEEN SALAD

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

15

SEAFOOD COCKTAIL

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

16.5 | ADD EXMOOR CAVIAR 7

MUSHROOM VOL-AU-VENT

Garlic Mushrooms, Creamy Sauce,
Puff Pastry, Wiltshire Truffle

12

MAINS

SCAMPI & CHIPS

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

26

TREVOR'S CHICKEN

Tender Breast Stuffed With Porcini &
Morels & Wrapped in Puff Pastry,
Mustard & Shallot Cream, Herb Oil

22

CHICKEN CAESAR

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

19

MUSHROOM SKEWER

Coal-Roasted Mushrooms & Peppers,
Tahini Yogurt, Spiced Hazelnut Dukkah,
Garlic Flatbread

18

LAMB RUMP

Chargrilled Devonshire Lamb,
Spring Pease Pudding,
Green & Lamb Sauces

32

DAY-BOAT FISH

Ask For Today's Catch, Champagne
Cream Sauce, Dulse, Royal Kombu,
Green Peppercorns, Spring Herb Oil

MARKET PRICE

PASTA

We make fresh pasta every day.

SEAFOOD SPAGHETTI

Tiger Prawn, British White
Crab, Clams & Mussels,
Rich Tomato Bisque

26

BEEF RIGATONI

Beef Shin & Bone Marrow
Ragù, Herby Pangrattato,
Parsley, Lemon,
Aged Parmesan

22

TRUFFLE FETTUCINE

Wiltshire Black
Truffle Sauce,
British Pecorino

25

SHARERS

TOMAHAWK

35oz Dry-Aged Beef,
Truffled Cheesy New Potatoes,
Market Salad, Pickled Red Onion,
Spring Herbs

49 per person

CHICKEN & RABBIT PIE

Creamy Chicken, Wild Devonshire
Rabbit, Smoked Bacon & Leek Pie,
Miso Greens, Baked Mash
Sauce: Red Wine | Mustard & Shallot

19 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

28

BURGER

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

19

STEAKS

All served with pickled onion & herb salad & your choice of side

RUMP

8oz, Dry-Aged

24

RIBEYE

12oz, Dry-Aged

39

FILLET

8oz

42

SAUCES

Béarnaise | Red Wine | Mushroom

— ALL 3 —

S I D E S

BAKED MASH Confit Garlic 6

KOFFMANN'S FRIES Malt-Vinegar Salt 6

TRUFFLED NEW POTATOES Mrs Kirkham's Lancashire 7

CREAMED SPINACH Crunchy Breadcrumbs 6

MARKET SALAD Mustard Dressing 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.