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S**OLIVES** With Oregano, On Ice 5**BREAD** Coombeshead Farm Sourdough, House Crackers, Bungay Butter 5.5**CROQUETTES** Mrs Kirkham's Lancashire Cheese, Sweet Leeks, Pickled Walnut 7.5**WESTCOMBE PANELA HAM** Lightly Smoked & Air-Dried, House Pickles 8**"TARAMA"** Whipped Smoked Tofu, Seasonal Crudites, Celery Salt 6**PUFFED CRACKLING** Spice Rub 5

STARTERS

CHAR-GRILLED LEEKSRomesco Sauce,
Toasted Hazelnuts, Herb Salad,
Blackened-Leek Vinaigrette

11

SCOTCH EGGStornoway Black Pudding,
Oozy Cacklebean Egg,
Mustard Mayo

10

FIFTEEN SALADBritish Burrata, Westcombe Panela
Ham, Seasonal Fruit, Bitter Leaves,
Aged Parmesan, Capezzana Olive Oil

15

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

15

SEAFOOD COCKTAILBritish Crab, Brown Shrimp, Prawns, Yuzu
Cucumber, Marie Rose, Focaccia Crisps

17 | Add Exmoor Caviar 7

HAND-DIVED SCALLOPSCoal Roasted, Café de Paris Butter,
Herb Crumb, Lemon

24

SUMMER GARDEN VOL-AU-VENTBritish Peas, Broadbeans, Courgette Flower,
Spennwood Cheese, Puff Pastry

12

MAINS

SCAMPI & CHIPSBreaded Scottish Langoustine, Koffmann's Fries,
Tartare Slaw, Outrageous Pickle Ketchup

27

HERITAGE TOMATO SALADWatermelon, Cucumber, Whipped Goat's Curd,
Lovage Pesto, Shallots

17 | Add Chicken Or Tofu Skewer 4

CHARRED TOFU SKEWERMiddle-Eastern Spiced Tofu, Tahini Aubergine,
Mint Yoghurt, Hazelnut Dukkah, Garlic Flatbread

18

CHICKEN CAESARHerby Chicken Skewer, Romaine Lettuce, Aged
Parmesan, Anchovies, Croutons, Caesar Dressing

19

TREVOR'S CHICKENTender Breast Stuffed With Porcini & Morels &
Wrapped in Puff Pastry, Mustard & Shallot Cream

24

DAY-BOAT FISHAsk For Today's Catch, Champagne Cream Sauce,
Dulse, Royal Kombu, Green Peppercorns, Herb Oil

MARKET PRICE

PASTA

We make fresh pasta every day

PRAWN LINGUINETiger Prawn, Rich Tomato &
Shellfish Sauce

26

TRUFFLE FETTUCCINEWiltshire Black Truffle Sauce,
Spennwood Cheese

25

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

23

Gluten-free pasta available on request

SHARERS

For two to share

LOBSTER THERMIDORWhole Native Lobster,
Red Leicester Mornay, Buttermilk
Bibb Salad, Koffmann's Fries

40 per person

BUTCHER'S CUTAsk For Today's Sharing Cut.
Buttery Truffled New Potatoes,
Bibb Salad

49 per person

CHICKEN & RABBIT PIECreamy Chicken, Wild Devonshire Rabbit,
Smoked Bacon & Leek Pie, Seasonal Greens, Baked Mash
Sauce: Red Wine | Mustard & Shallot

19 per person

GRILL

PORK CHOPCider-Glazed Tomahawk, Gooseberry Ketchup,
Crispy Sage, Madeira Sauce

29

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

19

STEAKS

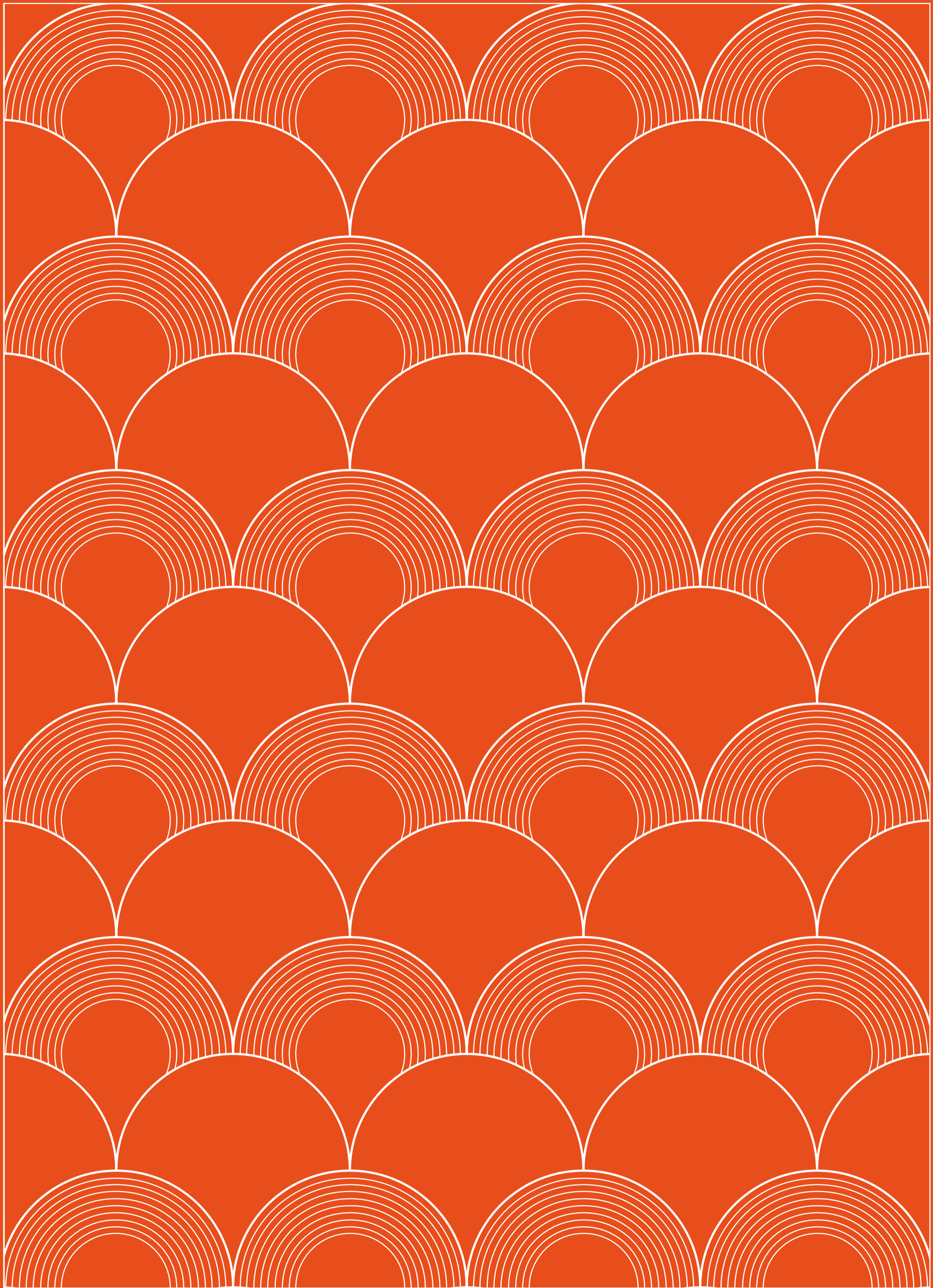
RUMP 8oz, Dry-Aged 25**RIBEYE** 12oz, Dry-Aged 39**FILLET** 8oz 42Steaks served with pickled onion &
herb salad & your choice of side**LAMB CHOPS**Chargrilled Tandoori-Spiced Lamb,
Kofta, Coal Roasted Tomatoes,
Coriander Chutney

34

Our grass-fed British beef is 35-day aged and specially selected for its marbling. Our Black-Duroc-cross pork is from a single farm in Blythburgh, Suffolk. Our Suffolk-Textel-cross lamb is from Launceston, Cornwall.

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S**BAKED MASH** Confit Garlic 6**KOFFMANN'S FRIES** Malt-Vinegar Salt 6**NEW SEASON SPUDS** Summer Truffle, Butter 8**HEIRLOOM TOMATOES** Shallots, Sherry Vinegar 6**SEASONAL GREENS** Garlic, Lemon 6**BIBB SALAD** Buttermilk Dressing, Dill 5**SAUCES**Béarnaise
Café de Paris Butter
Red Wine

3



CATHERINE ST