



Drinking

Ales pints: *Hook Norton* 3.20, *Timothy Taylor's Landlord* 4.00

Lagers pints: *Holsten Vier* 4.00, *San Miguel* 4.80, *Tuborg* 4.00, *Lawless* 4.90

Glass of Fizz: *House Champagne* 9.50, *Prosecco* 7.50

Aperitifs: *White Peach Bellini* 8.00, *Bloody Mary* 7.50, *Elderflower, Ginger Beer and Mint Fizz* 4.50,

Glass of White: *Le Chene Blanc* 5.50, *Pinot Grigio* 5.75, *Picpoul de Pinet* 5.75, *Chardonnay* 5.50, *Viognier* 5.75, *Sauvignon de Touraine* 6.00,

Glass of Red: *Pinot Nero* 5.50, *Malbec* 5.75, *Merlot* 5.75, *Rioja* 5.75

Glass of Rosé: *Le Chene Rosé* 5.50, *Château Léoube* 7.75

To Start

Seasonal vegetable broth	6.00
Twice baked cheese soufflé, chives and cream sauce	8.00
Char grilled focaccia with persimmon, avocado, mozzarella and prosciutto	8.00
Sauté tiger prawns with chilli, sherry, garlic and mint	10.50
Char grilled ox tongue, pickled beetroot and horseradish crème fraîche	6.50
Black pudding Scotch egg with celeriac remoulade	7.50
Salad of warm duck confit with green beans, shallots, croutons and hardboiled egg	8.00

Selection of artisan cured meats including: *salami milano, soppressa al finocchia, coppa stagionatta, salame piccantino, salame tipo felino, spicy nduja and prosciutto*. Served with *cornichons, caper berries and carta da musica*. To share between two to four people

17.00

Mains

8oz char grilled rib eye steak	22.50
10oz Hereford sirloin steak	24.50
<i>Served with hand cut fries, leaves and a choice of béarnaise, peppercorn or café de Paris butter</i>	
Fillet of Cornish hake with butter bean cassoulet, purple sprouting broccoli and aioli	16.50
Roast butternut squash, gnocchi, spinach and parmesan with crisp sage	13.50
Guinea fowl breast, pearl barley, oyster mushrooms, tarragon and white wine	16.50
Whole baked sea bass with chorizo, clams and peas	17.00
Rabbit, olive oil mash, glazed parsnip and gremolata	16.50
Chalk Stream Trout, purple sprouting broccoli and hollandaise sauce	16.50
Seared Calf's liver, baby onions, bacon and pommes purée	17.00
Crab linguine with garlic, chilli and parsley	17.50

Service charge is not included. All gratuities are shared amongst all staff.