



SNACKS & SMALL PLATES

- Gordal Olives 5
- Wildfarmed Focaccia, Extra Virgin Olive Oil 4.5
Add Tapenade or Whipped Cod's Roe 3
- House Smoked Mackerel, Quail Egg, Pickled Cucumber, Crostini 8
- Angus Beef Ragu Arancini, Parmesan 9.5
- Friggitelli Peppers, Lemon, Sea Salt 6.5
- Whipped Nduja, Stracciatella, Raw Honey 10.5
- Burrata, Peas, Wild Garlic Pesto 14
- Middle White Pork Tonnato, Pickled Radishes 11

RAW & CURED

- Beef Tartare, Pickled Mustard Seeds, Black Garlic Aioli, Parmesan 14 / 22
- Red Prawn Crudo, Orange, Mint, Pistachios 12
- Seared Tuna, Cucumber, Avocado, Olives 13.5

SEASONAL OYSTERS 5 each / 27.5 half a dozen



Shallot Mignonette / Smoked Cucumber Pickle



SEASONAL SALADS & VEGETABLES

- Romano Peppers, Farro, Smoked Anchovies, Almonds 15.5
- Marinated Courgettes, Sheep's Cheese, Mint & Chilli 14

LARGE PLATES

- Stone Bass, Samphire, Shellfish Sauce 29
- Chicken Milanese, Confit Tomatoes, Salsa Verde 21
- The Princess Parmigiana 18
- Cornish Mackerel, Datterini, Capers, Kalamata Olives 25
- Lamb Rump, Braised Lettuce, Broad Beans, Wild Garlic 32
- Creedy Carver Duck, Citrus Roast Carrots, Pistachio Pesto 31.5

ROASTS

- Angus Beef Rump, Horseradish Crème Fraîche 31
- Half Cotswold Chicken, Lemon & Thyme Butter 23
- Middle White Porchetta 28

ROAST SERVED FAMILY STYLE

For tables of four or more

28 per person

*Served with Beef Fat Roast Potatoes, Seasonal Vegetables,
Yorkshire Pudding, Madeira Gravy*

SIDES 6

- House Fries, Aioli Jersey Royals, Tarragon & Shallot Butter
- Ed's Veg Leaves, Fresh Herbs, House Dressing Braised Peas & Lettuce
- Citrus Roasted Carrots, Pistachio Pesto

[Click for Calories](#)

WE'RE PROUD OF THE TEAM OF SUPPLIERS THAT WE'VE BUILT TO SUPPLY OUR KITCHENS. OUR EMPHASIS IS ALWAYS ON THE LARDER OF THE BRITISH ISLES AT ITS SEASONAL BEST WHERE POSSIBLE.

Meat - All of our meat is sourced from high welfare farms in the UK. We work with two exceptional meat suppliers; *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847 and *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds.

In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

Fish - We are committed to using sustainable British coastal seafood where its best and in season. Working with *Flying Fish* who land spanking fresh day boat catches on the Cornish coast and deliver to us, overnight, direct to our kitchens. We also work with our friends at *Murrays Seafood* who work closely with fisherman up and down the UK to provide the freshest, seasonal hauls.

Fruit & Vegetables - Our seasonal fruits, vegetables and salads are sourced through *SHRUB London & 2-Serve* who work with a network of small farms & growers (many who are organic) across the UK to provide and inspire us with the freshest, tastiest and most vibrant produce.

Our chefs only use regeneratively grown flour from *Wild Farmed*, and our sourdough and burger buns are baked a few miles up the road by organic bakers *Seven Seeded*.

Suffolk based *Pump Street* supply delicious and super sustainable, single origin chocolate to inspire our pastry teams.

