



SNACKS

Coombeshead Sourdough, Salted Keen's Butter 5 Glazed Chipolatas, Mustard Mayonnaise 10

Haggis Scotch Egg, Chop Sauce 8.5 Westcombe Cheddar Doughnuts 8

Wild Mushroom Arancini, Truffle Mayonnaise 10 Padron Peppers, Ajo Blanco 8

SEASONAL OYSTERS 4.5 each / 25 half dozen



Shallot Mignonette



STARTERS

Jerusalem Artichoke Soup, Chestnut Truffle Gremolata, Toast 9

Stone Bass Gravavlax, Radish, Green Apple, Buttermilk, Coriander 12

Heritage Beetroot Tart, Colsten Bassett, Walnuts, Chicory 11

Angus Beef Tartare, Confit Yolk, Walnut Ketchup 16/22

Roasted Scallops, Pancetta, Grapefruit, Fresh Herbs 15

SALADS

Delica Pumpkin, Sheep's Cheese, Pesto, Pomegranate 16

Roasted Fennel, Italian Bitter Leaves, Grapes, Chestnut Honey 16

MAINS

Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare Sauce 21.5

Game Pie, Mustard Mash, Gravy 23

Creedy Carver Duck Leg, Braised Endive, Tonnato, Lemon 32

Roast Cod, Potato Gnocchi, Chanterelles, Chicken Butter 30

Braised Beef Cheek, Autumn Squash, Sage, Red Wine Sauce 29

Ricotta Ravioli, Caper & Parsley Brown Butter 19

GRILLS

Half Cotswold Chicken, Truffle Butter, Lemon 23

Picanha 31 Ribeye 41 Porterhouse 98 *for two to share*

SAUCES - 3

Peppercorn Chimichurri

SIDES - 6

Truffle Mac & Cheese Bitter Leaves, Colston Bassett, Honey Dressing

Triple Cooked Chips/Fries Braised Red Cabbage

Winter Greens, Walnut Butter Beer Battered Onions Rings

Roasted Brussels Sprouts, Smoked Bacon, Chestnuts

[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.

All of our meat is sourced from high welfare farms in the UK and Ireland.

We work with three exceptional meat suppliers: *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847; *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds; and the celebrated *Hannan Meats* in Moira, County Down, Northern Ireland.

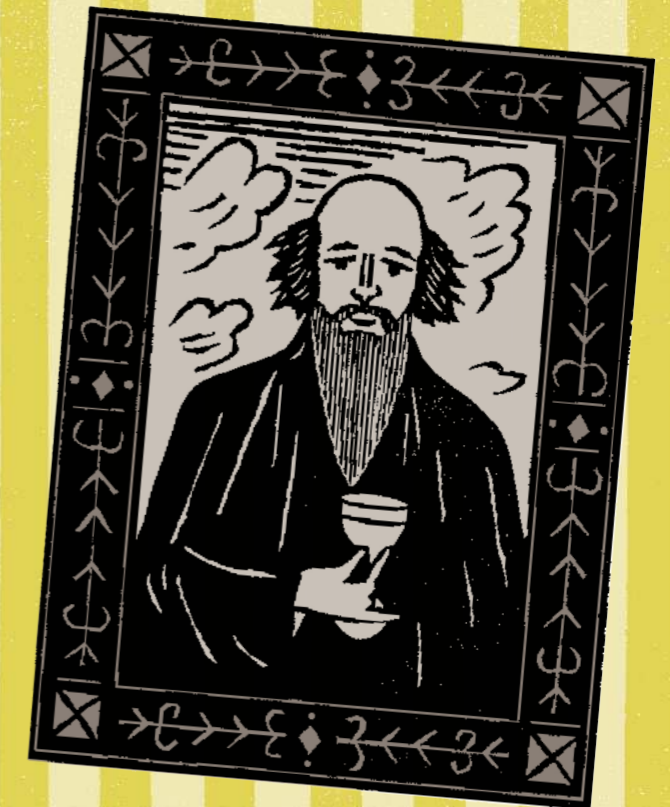
In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

We predominantly source our fresh fish from British coastal waters, working with *Flying Fish* and *Murrays* seafood.

Our fruit and vegetables come through *New Covent Garden Market*, from the finest UK and European farms and growers.

Our salad leaves are hydroponically grown in central London by *Crate to Plate* for maximum freshness, with a zero carbon footprint in terms of transportation and arrive in our kitchens within 24 hours of being harvested.

Specialist products are supplied by *Brindisa*, *SHRUB* and *La Credenza*.



THE ALFRED TENNYSON