



Brickmakers Bloody Mary 9  
Coates & Seeley Bretagne Brut 125ml 9

**For the table**

Nocellara green olives 4  
House baked bread, Ampersand cultured butter (V) 1.5 per person

**Starter**

Pine cured River Test trout, trout roe, soused cucumber, seaweed mustard 9  
Roasted cauliflower soup, cheddar crumb 9  
Isle of Wight tomatoes, Rosary goats curd, green tomato consommé 9  
Cornish torched mackerel, mustard cream, granny smith, sourdough 9  
Cotswold white chicken terrine, apple, piccalilli 9

**Main**

Salt-aged roast sirloin of Dexter beef, horseradish sauce 21.50  
Norfolk black chicken, lemon, garlic 19.50  
Loin of Tamworth pork, apple sauce, crackling 21.50  
Spinach & roasted summer squash wellington, shallot & balsamic gravy 17 (V)

*All our roasts come properly garnished. Please ask for extra complimentary roast potatoes & vegetables*

Pan roasted Cornish cod pickled samphire, Asian greens, seaweed beurre blanc 21  
Risotto of wild mushroom, rocket, parmesan, woodruff oil 17 (VG\*)

**Side**

Cauliflower cheese 5

**Dessert**

Roasted vanilla Panna cotta, honey sauce, sea salt  
Kentish Strawberry cheesecake  
Banana cinnamon toast, banana custard  
Caramel apple crumble. sea salt, vanilla ice-cream  
Lemon posset, elderflower, biscuit, white currant  
Ice-cream or sorbet £2 per scoop

British cheeses, water biscuits, chutney 5  
(Blue Monday, Wigmore Goat's, Oglesfield)