

## SNACKS

Oysters - Cooley Gold / Cornish Natives (min. 4 per order)	4.5 / 5.5 each
Nocellara olives (v)	4
Smoked eel 'Grillda', mojo verde (2 pieces)	4.50
Smoked chicken croquettes & black garlic aioli (2 pieces)	4.50
Montgomery gougeres & pickled walnut (2 pieces) (v)	4.50
Darby's sourdough, cultured butter (v)	4.50
Darby's charcuterie, house pickles	12.50

## STARTERS

Gorgonzola dolce agnolotti, sprouting broccoli & toasted walnuts (v)	14
Pressed pork terrine & sauce gribiche	12.50
Smoked beetroots, fresh goats curd, sunflower seed praline & bitter leaves (v)	12.50
Chicken liver mousse, pickled trompette, fig jam & sourdough toast	13
Severn and Wye smoked salmon, Exmoor caviar, creme fraiche & potato crisps	24.50

## MAINS

Beef & bone marrow pie, Butterhead leaf salad (please allow 25 mins)	25.50
Westcombe ricotta gnudi, Delica pumpkin & sage (v)	21
Skate wing, River Teign mussels, brussel sprouts	26
Sika deer for two	
Venison haunch, Jerusalem artichoke & braised shoulder pie	56

## CHOPS & CUTS

- For large cuts please allow up to 50 mins -

54 day aged Galloway	
Sirloin on the bone (400g)	34
Rib on the bone (800g / 1kg)	68 / 85
Half Sutton Hoo Chicken & wild mushrooms (for two)	42

## SIDES

Butterhead leaf, fennel & cucumber (v)	6
Creamed kale & cavolo nero (v)	6.50
Crispy beef fat potatoes	6.50
Mashed potato (v)	6.50
Peppercorn sauce	4

