

COCKTAIL SPECIAL

Manhattan Sour - Sir Davis whiskey, Cocchi vermouth, lemon, egg white 18

SNACKS

Cerignola olives (v) 4.50
 Oysters - Carlingford / Achill (min. 4 per order) 4 / 5 each
 Darby's sourdough, cultured butter (v) (take a loaf home for 5.50) 5.50
 Crispy beef nuggets, "Big Mac" flavours (2 pieces) 5
 Smoked eel 'Grillda', gordal olive, guindilla chilli (2 pieces) 7.50
 Pickled Cornish sardines, grilled courgette 10
 Tempura courgette, whipped ricotta, pickled trombetta 7.50
 Cantabrian anchovies on toast 10
 Diver scallop, XO butter 12

SMALL PLATES

House charcuterie, preserves 14
 Stracciatella, white peach, pinenuts & vesuvio tomato (v) 16
 Somerset beef carpaccio, potato crisps, 24m aged parmesan, Tuscan olive oil 19
 Truffled Baron Bigod, fig & walnut toast (v) 18

GARDEN, SEA, LAND & SUNDAY ROASTS

Beef shin & bone marrow pie (please allow 25 minutes) 29.50
 Pollock, new potatoes, mussels 32
 Aurox beef, crispy potatoes, spring greens, carrots, gravy & Yorkshire pudding
 Rump / Sirloin 34 / 48
 Hampshire pork loin, apple sauce & Sunday trimmings 31
 Slow cooked lamb shoulder & Sunday trimmings (for 2 to share) 36 pp
 Half Somerset Saxon chicken, Sunday trimmings (for 2 to share) 30 pp
 Smoked celeriac, charred hispi cabbage & Sunday trimmings (v) 24
 The Holy Trinity 
 Beef rump, Hampshire pork belly & lamb shoulder with trimmings (min. 2 pax) 42 pp

SIDES

Vesuvio tomato salad 9
 Cauliflower cheese (v) 8.25
 Potato & new season garlic gratin 10
 Sunday trimmings (vo) 9

