

SNACKS

Oyster Gallagher Atlantic	4 each
Nocellara olives (v)	4
Smoked eel Gilda, Gordal olive & pickled green chilli (2 pieces)	4
Pork nuggets, mustard & pickles (2 pieces)	4.50
Coolea Gougeres & pickled walnut (2 pieces)	4.50
Darby's sourdough, cultured butter (v) (...take a loaf home for 4.50!)	4.50
Darby's coppa	9
Shrub provisons winter crudites (with smoked cod's roe or toasted sunflower seed miso)	9.50
Fried shrimp cocktail	4.50

STARTERS

Cornish crab salad, shellfish mayonnaise, blood orange & cobnuts	16
Gorgonzola agnolotti, Fiolara broccoli, preserved lemon & pine nuts (v)	12.50
Truffled Baron Bigod, fig & walnut toast	13.50
Whipped chicken liver parfait, Yorkshire rhubarb & toasted sourdough	12
Hampshire smoked trout rilette "Diana Henry", Treviso & crème fraîche	12

MAINS

Beef & bone marrow pie, bitter leaf, fennel & radish salad	25
Braised butter beans, Tema artichoke, Delica pumpkin & sage (v)	19.50
Chalk stream trout, butter sauce, monks beard & sea lettuce	28
Slow cooked ham hock (For 2), champ mash, hispi cabbage, parsley sauce & mustard	38

CHOPS & DAY BOAT FISH

Lyons Hill Farm Sussex Red beef, onion treacle	
Sirloin on the bone (400g 500g)	34 37.50
Beef fillet (200g)	34
Rib on the bone (1kg)	75

SIDES

Bitter leaf, radish & fennel salad (v)	5
Baked celeriac & Tunworth (v)	5.50
Purple sprouting broccoli & almond dressing(v)	5.50
Crispy beef fat potatoes	5.50
Green peppercorn sauce	4
Bone marrow butter	2.50

