

SNACKS

Oysters - Jersey / Cooley gold	3.50 / 4.00 each
Nocellara olives (v)	4
Cantabrian anchovy Gilda, Gordal olive & pickled green chilli (2 pieces)	4.50
Smoked lardo croquettes & rosemary aioli (2 pieces)	4.50
Montgomery gougeres & pickled walnut (2 pieces) (v)	4.50
Darby's sourdough, cultured butter (v)	4.50
Darby's Coppa	9.50
Shrub provisions summer crudites (with smoked cod's roe or toasted sunflower miso)	9.50

STARTERS

Butternut squash agnolotti, wild mushrooms (v)	14
Truffled Baron Bigod, fig & walnut toast (v)	13.50
Grilled corn & habanero butter (v)	11.50
Grilled mackerel, cucumber & crispy seaweed	13
Pork terrine, dijon & toasted sourdough	13

MAINS

Beef & bone marrow pie, Butterhead leaf salad	25.50
Westcombe ricotta gnudi, Grezzina courgette & basil (v)	21
Pork & fennel sausage malfatti	23
Turbot, gooseberry & mussel sauce	38
Flat iron steak, crispy beef fat potatoes & Bearnaise sauce	26

CHOPS, CUTS & BOAT FISH

MacDuff beef, onion treacle	
Sirloin on the bone (400g)	34
Rib on the bone (850g)	72,50
Gloucester Old Spot pork chop, plum compote (450g)	31.50
Monkfish chop, greengage hot sauce	32

SIDES

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

