

SNACKS

Oysters - Gallagher Atlantic / Cooley Gold	4 / 5 each
Nocellara olives (v)	4
Smoked eel Gilda & mojo verde (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
Puffed pig skin & smoked cods roe	4.50

STARTERS

Gorgonzola dolce agnolotti & wild mushrooms (v)	14
Truffled Baron Bigod, fig & walnut toast (v)	13.50
Grilled corn & habanero butter (v)	11.50
Chicken liver mousse, onion jam, pickled trompette & sourdough toast	13
Galician octopus, coco beans & charred red pepper	15

MAINS

Beef & bone marrow pie, Butterhead leaf salad	25.50
Westcombe ricotta gnudi, Delica pumpkin & sage (v)	21
Pork & fennel sausage malfatti	24
Monkfish, gooseberry & mussel sauce	32
Flat iron steak, crispy potatoes & bearnaise sauce	26
Salt marsh lamb for two -	
Roast lamb rump, shoulder & potato pie, charred leeks	48

CHOPS & CUTS

41 day aged Hereford cross sirloin on the bone (350g)_	30
44 day aged Highland rib on the bone (850g)	72.25

Gloucester Old Spot pork chop, plum compote (350g / 450g)	24.50 / 31.50
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SIDES

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

