

Menu

NIBBLES

CHARRED PEAR, GOATS CHEESE,
THYME BISCOTTI
£4

HOME CURED BRESAOLA,
PORK RILLETTE, SMOKED DUCK
(FOR 2)
£9

GRIDDLED ALEX GOOCH
SOURDOUGH & AIOLI
£3

MAINS

FARMER TOM'S STEAK - SEE BOARD

OUR BOARD FEATURES TODAY'S CUTS OF GRASS-FED, DRY AGED STEAKS

WE OFFER A VARIETY OF CUTS AND ARE ABLE TO CELEBRATE SOME WHICH MAY BE LESS FAMILIAR TO YOU

WE SUPPORT A SMALL LOCAL PRODUCER, AND CONSCIENTIOUSLY FOCUS ON RUNNING AN ETHICALLY SUSTAINABLE RESTAURANT

BUTTERS AND SAUCES £1.5

ANCHOVY & SHALLOT - GARLIC & PARSLEY - BLUE MONK & PORT
BEARNAISE - PEPPERCORN - GREEN SAUCE

HERITAGE BEETROOT RISOTTO / £10

RAGSTONE GOATS CHEESE, TOASTED PINE NUTS

SOUSED MACKEREL / £12

BEETROOT, FENNEL, CHARRED GRAPEFRUIT & DILL

ON THE SIDE

MAPLE ROAST CARROTS, POMEGRANATE, PARSNIP CRISPS,
CASHEW NUTS, TAHINI & MISO DRESSING
£5

KOHLRABI, CHARRED BABY GEM,
CRISP POACHED EGG, BACON & ANCHOVY DRESSING
£5

WINTER TABBOULEH
BULGAR WHEAT, CELERIAC, FENNEL,
POMEGRANATE, MINT & PARSLEY
£5.5

TRUFFLE AND OLD WINCHESTER
MACARONI CHEESE
£4.5

PURPLE SPROUTING BROCCOLI,
CHARRED BLOOD ORANGE & TOASTED ALMONDS
£4.5

SWEET POTATO FRIES & GARLIC MAYO
£4

TRIPLE COOKED CHIPS
£3.5

