

M E N U

NIBBLES

BREAD

Coombeshead Farm Sourdough,
House-Baked Soda Bread, Crackers, Bungay Butter

5

OLIVES

With Oregano, On Ice

4

"TARAMA"

Whipped Smoked Tofu, Leafy Radishes, Celery Salt

5

PUFFED CRACKLING

Orchard Ketchup

5

CROQUETTES

Mrs Kirkham's Lancashire Cheese, Sweet Leeks, Pickled Walnut

6

DEVILLED EGGS

Exmoor Caviar

8

SCALLOP CRUDO

Hand-Dived Scallops, Yuzu, Jalapeño, Pomegranate, Crispy Ginger, Shiso

13

SIX MERSEA OYSTERS

Mignonette & Bloody Mary Dressings

18

ASK FOR OUR VEGETARIAN & VEGAN MENU

STARTERS

FIFTEEN SALAD

British Burrata, Cobble Lane Coppa,
Clementine, Winter Leaves,
Aged Parmesan, Capezzana Olive Oil

13

FRITTO MISTO

Crispy Mushrooms,
Tenderstem Broccoli, Kale & Sage
with Tarragon Aioli

8

GUINEA FOWL TERRINE

Creedy Carver Duck Liver Pâté,
Radishes, Sticky Prune Ketchup,
Toasted Brioche

12

HOUSE GRAVLAX

Beetroot-&-Vodka-Cured
Loch Duart Salmon, Herb Salad,
Punchy Horseradish Cream

12

SCOTCH EGG

Stornoway Black Pudding,
Oozy Cacklebean Egg, Mustard Mayo

8

MUSHROOMS ON TOAST

Pan-Fried Wild Mushrooms,
Herby Garlic Butter, British Pecorino

9

SEAFOOD COCKTAIL

British Crab, Brown Shrimp, Prawns,
Yuzu Cucumber, Marie Rose, Focaccia Crisps

16 | ADD EXMOOR CAVIAR 7

PASTA

CRAB SPAGHETTI

British White Crab, Fennel, Chilli,
Silky Brown-Crab Butter Sauce, Parsley

21

VENISON PAPPARDELLE

Warnham Park Venison Ragù,
Clementine Pangrattato, British Pecorino

19

TRUFFLE FETTUCCINE

Black Truffle Sauce, British Pecorino

24

MAINS

SCAMPI & CHIPS

Breaded Scottish Langoustine,
Koffmann's Chips, Tartare Slaw,
Outrageous Pickle Ketchup

24

FISH STEW

Day-Boat Fish, Dorset Clams, Mussels,
Butterflied Prawn, Fregola, Rich Tomato
Bisque, Toast, Aioli

24

CHICKEN CAESAR

Herby Chicken & Coppa Skewer,
Romaine Lettuce, Aged Parmesan, Anchovies,
Sourdough Croutons, Caesar Dressing

18

BRAISED SHORT RIB

Bacon Lardons, Blackened Carrots,
Rich Red Wine Sauce, Buttery Mash

28

TREVOR'S CHICKEN

Tender Breast Stuffed With Wild
Mushrooms & Wrapped in Puff Pastry,
Mustard & Shallot Cream, Chervil

19

BEETROOT CARPACCIO

Ash-Baked Heritage Beetroots,
Winter Leaf Salad, Roasted Grapes,
Creamy Herb Dressing, Walnuts

16

TOFU SKEWER

Charred Kashmiri-Spiced Tofu,
Smoky Tahini Aubergine,
Harissa Yoghurt, Pistachios

18

DAY-BOAT FISH

Potted Shrimp Butter, Sea Vegetables

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MARKET PRICE

SHARERS

ROAST CHICKEN

Sutton Hoo Chicken,
Stroganoff Sauce, Shoestring Fries,
Flourish Salad

19 per person

BEEF PIE

London Black-Braised Ox Cheeks,
Pearl Onions, Smoked Bacon,
Seasonal Greens, Baked Mash

19 per person

For two to share

GRILL

We source grass-fed British beef that is specially selected for its marbling.
Our Black-Duroc-cross pork comes from a single farm in Blythburgh, Suffolk.

PORK CHOP

Cider-Glazed Tomahawk, Spiced Apples,
Crispy Sage, Madeira Sauce

27

BURGER

Dry-Aged Beef, Bacon, Sparkenhoe Cheese,
Pickles, Burger Sauce, Choice of Side

18

STEAKS

All served with sticky onions & your choice of side

RUMP

8oz, Dry-Aged

19

RIBEYE

12oz, Dry-Aged

34

FILLET

8oz

39

SIRLOIN

12oz, Dry-Aged

32

TOMAHAWK

35oz Dry-Aged Beef, Sticky Onions,
Hash Brown Chips, Flourish Salad

For two to share

45 per person

SAUCES – 3

Béarnaise Sauce | Red Wine Sauce | Vibrant Green Sauce | Herb Butter | Mushroom Sauce

S I D E S

BAKED MASH Confit Garlic 6

KOFFMANN'S CHIPS Malt Vinegar Salt 6

HASH BROWN CHIPS Garlic & Chive Mayonnaise 7

CREAMED SPINACH Crunchy Breadcrumbs 7

FLOURISH SALAD Mustard Dressing, Shallots 5

SEASONAL GREENS Lemon, Garlic 5

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.