



BADGER BLOODY MARY 11.5

ADNAMS VODKA, TURNER & HARDY TOMATO JUICE, WORCESTERSHIRE SAUCE,
HORSERADISH, CELERY

Wine of the Week

VOYAGER ESTATE, GIRT BY THE SEA, CABERNET MERLOT 2018

A wonderfully smooth, juicy, bright Aussie delight.

The medium dark ruby colour is followed by dark berries, spice, bay leaf and
dusty cedar

Glass 12 / Carafe 32 / Bottle 63

SOURDOUGH, BURNT BUTTER EMULSION 3

MUSHROOM MARMITE ÉCLAIR 2.5 **

COBBLED LANE CURES: PEPPERONI, BABY SHALLOTS PICKLED IN BEETROOT 7.0

CURED CHALK STREAM TROUT, BEETROOT, HORSERADISH BUTTERMILK 9.5

HAM HOCK TERRINE, APPLE & WHITE BALSAMIC PEARLS, SOURDOUGH 8.5

NUTBOURNE TOMATOES, LONDON BURRATA, WHITE BALSAMIC, TOASTED LINSEEDS 12.5

COTECHINO SAUSAGE, WHITE BEAN STEW 12.5

PAN FRIED SOLE, BRAISED LENTILS WITH LEEK & KALE 22

SPICED YELLOW CAULIFLOWER, SPINACH, GOLDEN RAISEN & CAPER PURÉE, ALMONDS 17**

WILD GARLIC FUSILLI, OXFORD SANDY & BLACK PORK RAGÙ, ENGLISH CHORIZO 24

SUNDAY ROASTS FROM THE FARM

LYON'S HILL FARM ABERDEEN ANGUS TOPSIDE BEEF, HORSERADISH CREAM 24

DORSET LAMB SADDLE, MINT GEL 23

CREEDY CARVER FARM ½ CHICKEN, BREAD SAUCE 21

HONEY GLAZED GAMMON, PARSLEY SAUCE 19

ROAST HAZLENUT & CRANBERRY TERRINE, ONION GRAVY 18

*Our roast meats are sourced from the family farm in Sussex. Roasts are served with Yorkshire pudding,
roasted potatoes, carrots, winter greens, gravy*

CHEESEY CREAMED CAULIFLOWER 5

TRUFFLE SMOKED MAC & CHEESE 5

CRISPY SALT-BAKED POTATOES, ROSEMARY SALT 5.5

BIODYNAMIC GREEN LEAF SALAD, TFB HOUSE DRESSING 5.5

***these are our #oneplanetplate dish, contributing to a better food future. We're taking
part in a global restaurant campaign to put sustainability on the menu*



Please note that a discretionary 13.5% service charge will be added to your bill.
Kindly inform us of any allergens when ordering your meal. Game dishes may contain shot.