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**OLIVES** With Oregano, On Ice 5

**BREAD** Dusty Knuckle Sourdough, Crackers, Bungay Butter 5.5

**CROQUETTES** Mrs Kirkham's Lancashire Cheese, Sweet Leeks, Pickled Walnut 7.5

**WESTCOMBE PANELA HAM** Lightly Smoked & Air-Dried, House Pickles 8

**"TARAMA"** Whipped Smoked Tofu, Seasonal Crudites, Celery Salt 6

**CRISPY CHICKEN** Colston Bassett Ranch, House Hot Sauce 8

## STARTERS

### CHAR-GRILLED LEEKS

Romesco Sauce,  
Toasted Hazelnuts, Herb Salad,  
Blackened-Leek Vinaigrette

11

### SCOTCH EGG

Stornoway Black Pudding,  
Oozy Cacklebean Egg,  
Mustard Mayo

10

### HOUSE GRAVLAX

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

15

### FIFTEEN SALAD

Burrata, Westcombe Panela Ham,  
Seasonal Fruit, Bitter Leaves, Aged  
Parmesan, Capezzana Olive Oil

15

### SEAFOOD COCKTAIL

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

17 | Add Exmoor Caviar 7

### HAND-DIVED SCALLOPS

Coal Roasted, Café de Paris Butter,  
Herb Crumb, Lemon

24

### STEAK TARTARE

35-Day Dry-Aged Rump, Dippy Egg Yolk,  
Beef Dripping Brioche Soldiers

16

## MAINS

### SCAMPI & CHIPS

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

27

### HERITAGE TOMATO SALAD

Watermelon, Cucumber, Whipped Goat's Curd,  
Lovage Pesto, Shallots

17 | Add Chicken or Tofu Skewer 4

### SHORT-RIB COTTAGE PIE

Aged Rib & Beef Cheek Ragù,  
Mustard Mash & Bone Marrow Top, Red Wine Gravy

23

### CHICKEN CAESAR

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

19

### TREVOR'S CHICKEN

Tender Breast Stuffed With Porcini & Morels &  
Wrapped in Puff Pastry, Mustard & Shallot Cream

24

### DAY-BOAT FISH

Ask For Today's Catch, Champagne Cream Sauce,  
Dulse, Royal Kombu, Green Peppercorns, Herb Oil

MARKET PRICE

## PASTA

We make fresh pasta every day

### PRAWN LINGUINE

Tiger Prawn, Rich Tomato &  
Shellfish Sauce

26

### TRUFFLE FETTUCCHINE

Wiltshire Black Truffle Sauce,  
Spenwood Cheese

25

### BEEF RIGATONI

Beef Shin & Bone Marrow Ragù, Herby Pangrattato,  
Parsley, Lemon, Aged Parmesan

23

Gluten-free pasta available on request

## SHARERS

For two to share

### BUTCHER'S CUT

Ask For Today's Sharing Cut.  
Hash Brown Chips, Bibb Salad

MARKET PRICE

### LOBSTER THERMIDOR

Whole Native Lobster,  
Red Leicester Mornay, Buttermilk  
Bibb Salad, Koffmann's Fries

40 per person

### CHICKEN & RABBIT PIE

Creamy Chicken, Wild Devonshire Rabbit,  
Smoked Bacon & Leek Pie, Seasonal Greens,  
Baked Mash, Red Wine Gravy

19.5 per person

## GRILL

### PORK CHOP

Cider-Glazed Tomahawk, Gooseberry Ketchup,  
Crispy Sage, Madeira Sauce

29

### BURGER

Double Beef Patties, Sparkenhoe Cheese,  
Pickles, Burger Sauce, Choice of: Bibb Salad  
or Koffmann's Fries

19

## STEAKS

**RUMP** 8oz, Dry-Aged 25

**RIBEYE** 12oz, Dry-Aged 39

**FILLET** 8oz 42

Steaks served with pickled onion &  
herb salad & your choice of side

### MASALA LAMB

Chargrilled Tandoori-Spiced Rack & Kofta,  
Fire-Roasted Aubergine Pickle,  
Coriander Chutney

34

Our grass-fed British beef is 35-day aged and specially selected for its marbling. Our Black-Duroc-cross pork is from a single farm in Blythburgh, Suffolk. Our Suffolk-Texel-cross lamb is from Launceston, Cornwall.

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**BAKED MASH** Confit Garlic 6

**KOFFMANN'S FRIES** Malt-Vinegar Salt 6

**HASH BROWN CHIPS** Truffle & Marmite Mayo 8

**HEIRLOOM TOMATOES** Shallots, Sherry Vinegar 6

**SEASONAL GREENS** Garlic, Lemon 6

**BIBB SALAD** Buttermilk Dressing, Dill 5

### SAUCES

Béarnaise  
Café de Paris Butter  
Red Wine

3