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OLIVES With Oregano, On Ice 5

BREAD Dusty Knuckle Sourdough, Crackers, Whipped Bungay Butter 5.5

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

DUCK LIVER PARFAIT Spiced Plum Chutney, Brioche Toast 8

TARAMASALATA Whipped Smoked Tofu, Crunchy Veg, Celery Salt 6

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STARTERS

WALDORF SALAD

Roasted Grapes, Granny Smith, Beenleigh Blue Cheese, Walnuts, Pink Radicchio, Waldorf Dressing

10 | 18

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

10

HOUSE GRAVLAX

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

15

FANTASTIC SALAD

Burrata, Cobble Lane Coppa, Clementines, Bitter Leaves, Aged Parmesan, Capezzana Olive Oil

15

POSH PRAWN COCKTAIL

British Crab, Shrimp, Prawns, Yuzu, 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, Quail Egg, Beef Dripping Brioche Soldiers

17

MAINS

SCAMPI & CHIPS

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

27

TREVOR'S CHICKEN

Free-Range Breast Stuffed With Porcini Duxelles & Wrapped in Puff Pastry, Mustard & White Wine Cream

24

CHALKSTREAM TROUT

Pan-Roasted Fillet, Old-School Parsley Sauce, Pickled Mussels, Sea Herbs

32

WHOLE LEMON SOLE

Oven-Roasted Day-Boat Fish, Brown Butter, Capers, Lemon, Parsley, Samphire

36

CHICKEN & RABBIT PIE

Creamy Chicken, Wild Devonshire Rabbit, Smoked Bacon & Leek, Baked Mash, Mustard & White Wine Sauce

20.5 per person

SHORT-RIB COTTAGE PIE

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

24

GRILL

— FOR TWO TO SHARE —

PORTERHOUSE

35-Day Dry-Aged Beef, Hash Brown Chips, Garden Salad

49 per person

PASTA

GAME BOLOGNESE

Pappardelle, Slow-Cooked British Venison, Pheasant, Duck & Pork, Red Wine Ragù, Aged Parmesan

24

PRAWN LINGUINE

Tiger Prawn, Sweet Tomato, Saffron & Shellfish Sauce, Fennel Tops

26

MUSHROOM RISOTTO

Fresh Truffle, Wild Mushrooms, Corra Linn Cheese, Tarragon

25

TOMAHAWK PORK CHOP

Cider-Glazed Blythburgh Pork, Quince & Apple Sauce, Crispy Sage, Madeira Jus

29

VENISON CHOP

Roasted Celeriac, Peppercorn Sauce, Watercress

34

SMASHED BOTHAM BURGER

Beef, Sparkenhoe Cheese, Pickles, Burger Sauce

Koffmann's Fries or Garden Salad

19

STEAKS

RUMP

8oz | 24

RIBEYE

10oz | 37

FILLET

8oz | 42

Served with your choice of sauce

Our native-breed beef is specially selected for its flavour and dry aged for a minimum of 35 days

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HASH BROWN CHIPS Truffle Mayo 8

KOFFMANN'S FRIES Malt-Vinegar Salt 6

BAKED MASH Confit Garlic 6

GARDEN SALAD Mustard Dressing 6

SEASONAL GREENS Garlic, Lemon 6

CREAMED LEEKS Herb Crumb 6

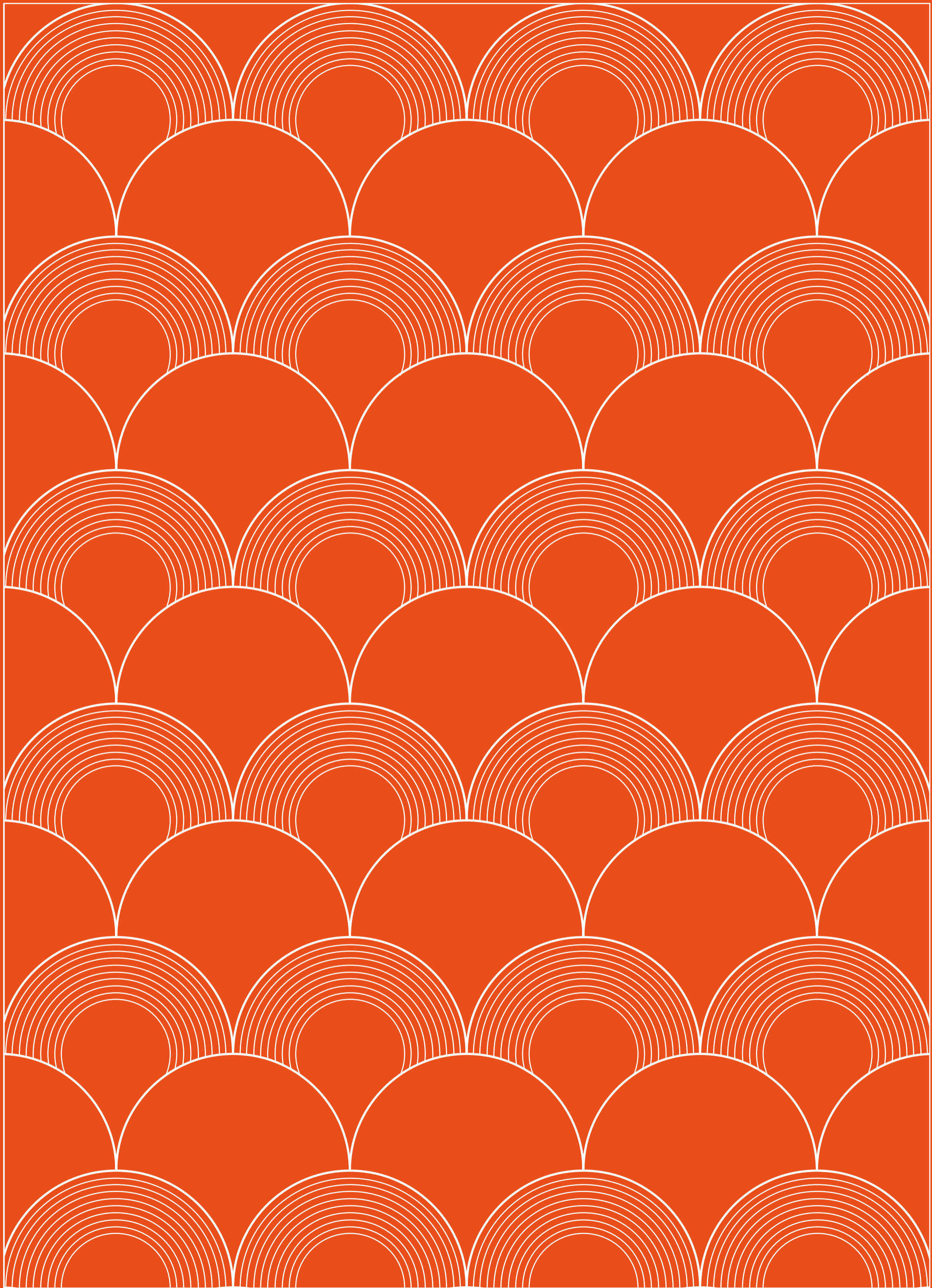
SAUCES

Béarnaise

Café de Paris Butter

Red Wine

3



CATHERINE ST