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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 SAUSAGE Confit Duck, Blythburgh Pork, Cumberland Ketchup 8

TARAMASALATA Whipped Smoked Tofu, Crunchy Veg, Celery Salt 6

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

FIFTEEN SALAD

Creamy Burrata, Prosciutto, Blood Orange, 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

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

25

FOR TWO TO SHARE

MARRY ME PIE

Suet Pastry, Slow-Braised Short Rib, Mrs Kirkham's Lancashire Cheese, Red Wine Gravy & Baked Mash

21 per person

CHALKSTREAM TROUT

Pan-Roasted Fillet, Champagne Sauce, Cornichons, Trout Roe, Herb Oil

32

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

SMASHED BOTHAM BURGER

Double Beef Patty, Sparkenhoe Cheese, Punchy Pickles, Secret Sauce

Koffmann's Fries or Garden Salad

19

COAL-ROASTED CHICKEN

Bitter Leaves, Crunchy Sourdough, Raisins & Hazelnuts, Chervil

24

RIBEYE

10oz | 37

STEAKS

Served with your choice of sauce

FILLET

8oz | 42

Our native-breed beef is specially selected for its flavour and dry aged for a minimum of 35 days. Lovingly cooked on our Robata grill.

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HASH BROWN CHIPS Truffle Mayo 8

KOFFMANN'S FRIES Malt-Vinegar Salt 6

CHARRED HISPI CABBAGE Roasted Red Pepper Sauce 6

PURPLE SPROUTING BROCCOLI Garlic, Lemon 6

GARDEN SALAD Mustard Dressing 6

BAKED MASH Confit Garlic 6

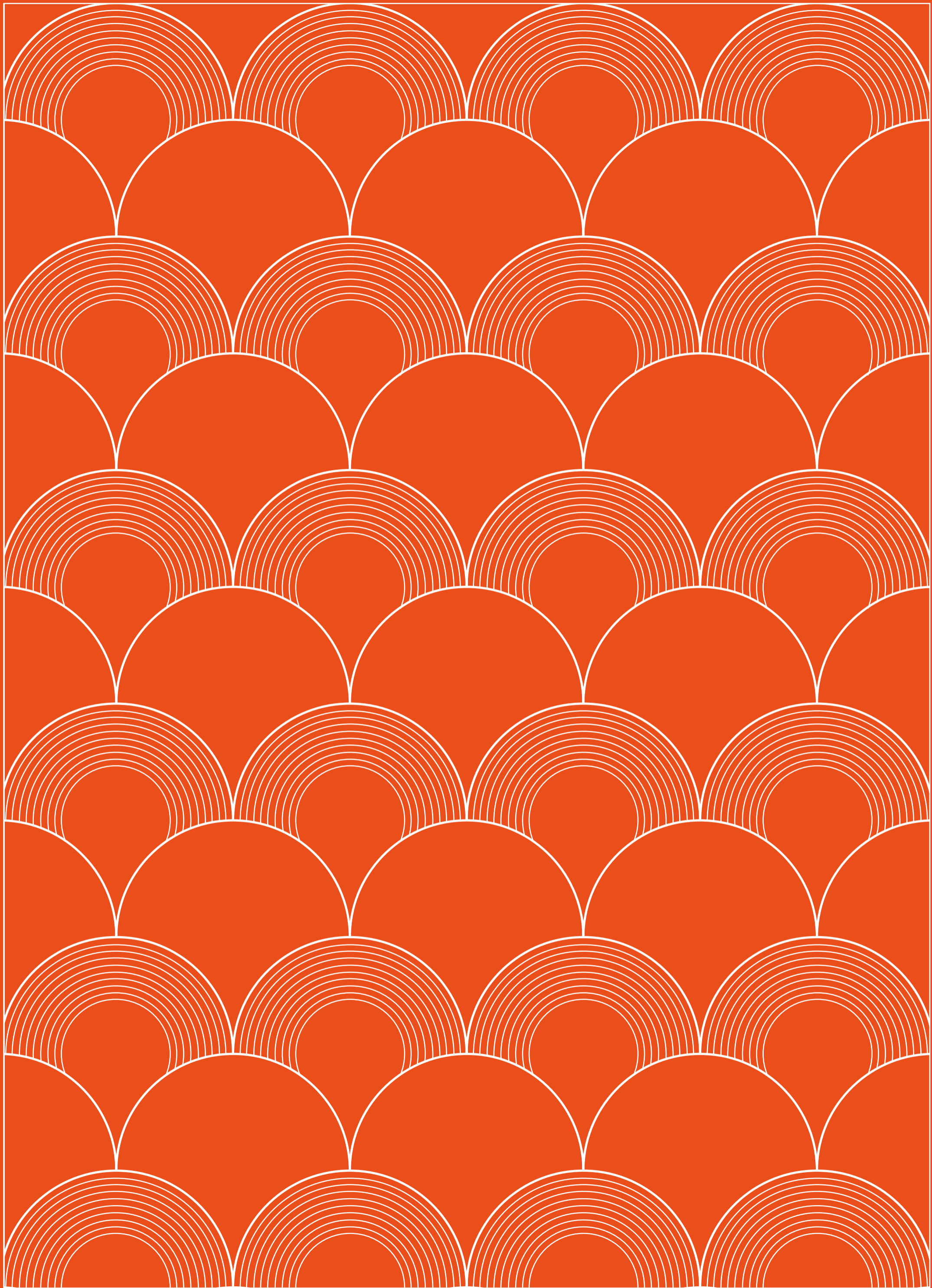
SAUCES

Béarnaise

Café de Paris Butter

Red Wine

3



CATHERINE ST