



Emmer Bread, Cracker, Black Garlic Butter ^(V)	4.95
Homemade Flat Bread, Pickles, Anchovy Mayonnaise	4.50
Heritage Beetroot, Goat's Curd ^{(V)(G)}	9.25
Cracked Wheat Salad, Smoked Anchovies	8.75
End of Day Soup ^{(V)(G)} (limited availability)	8.50
Field Welsh Rarebit, Red Onion Pickle ^(V)	11.50
Globe Artichoke, House Vinaigrette ^(VE)	13.50
Devilled Brown Portland Crab on Toast ^(N)	14.25
Baked Gourd, Lentils, Thyme ^{(V)(G)}	13.75
Grilled Cauliflower, Caper Butter ^{(V)(G)}	13.50
Braised Fennel, Wild Mushroom, Smoked Buckwheat ^(VE)	14.25
Jerusalem Artichoke Linguini ^(V)	14.95
Line Caught Mackerel, Charred Toast	16.50
Day Boat Fish	priced daily
Suffolk Pork Belly, Crab Apple ^(G)	19.50
Rotisserie Cotswold White Chicken, Aioli, Watercress ^(G)	21.25
Rump of Herdwick Lamb, Hispi Cabbage, Salsa Verde ^(G)	25.50
Today's Meat Cut	priced daily
Roscoff Onions ^{(VE)(G)}	5.25
Oak Leaf ^{(VE)(G)}	5.25
Chipped Agria ^{(VE)(G)}	4.75
Variegated Kale ^{(V)(G)}	4.25
Pink Fir Potatoes, Hay Salt ^{(V)(G)}	4.75
Figs, Crème Fraiche, Piccadilly Honey ^{(V)(G)}	7.50
Concorde Pear Shortbread ^(V)	7.75
Roast Plum, Cobnut Crumble ^{(V)(N)}	8.25
Lincolnshire Poacher, Fig & Fennel Chutney, Cracker ^(V)	9.50

VE Vegan — **V** Vegetarian — **G** Made Without Gluten — **N** Contains Nuts

Our products are made and displayed in an environment where allergens are present, resulting in a risk of cross-contamination. For more information about specific allergens, please speak to a member of staff.

*A discretionary 12.5% Service charge will be added to all restaurant bills.
All prices include Value Added Tax at the prevailing rate.*