

LUNCH & DINNER MENU  
s e r v e d f r o m 1 2 n o o n - 1 1 p m d a i l y

parsley & ham hock soup 8.00  
gravadlax, cucumber & horseradish 11.00  
raw salad of kohlrabi, celery & sheep's cheese 8.50  
bavette steak tartare 11.50  
burrata, figs, hazelnuts & honey 8.00 /15.00  
devonshire crab & avocado 13.00 / 20.00

**G R I L L**

10oz ribeye 33.00 / 10oz rump 28.00  
*with hand cut chips, green salad & your choice of*  
bone marrow butter / béarnaise / creamed girolles  
pork t-bone, braised red cabbage & french fries 25.00  
venison loin & sherry roast beetroots 28.00

chicken, ham & mushroom wellington, creamed potatoes 24.00  
fillet of hake, cider sauce & broccoli 22.00  
butternut squash risotto, chestnut & sage 17.00  
sea bream, crab, braised fennel & orange 24.00  
steak tartare & french fries 20.00

ALL 3 . 9 5

HAND CUT CHIPS/FRENCH FRIES

BROCCOLI

LITTLE GEM, FENNEL & RADISH

ROASTED BEETROOTS

CREAMED POTATOES