

## ALL DAY MENU



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## SMALL PLATES + STARTERS

<b>SOUP OF THE DAY</b>	6	<b>WILD GARLIC GNOCCHI (V)</b>	8/14
		+ <i>parmesan, courgette and cherry tomatoes</i>	
<b>DEEP FRIED SQUID</b>	7	<b>TUNA TARTARE</b>	11
+ <i>garlic mayonnaise</i>		+ <i>iberico tomatoes, rose harissa and toasted seeds</i>	
<b>BURRATA &amp; BRUSCHETTA (V)</b>	7	<b>HAM HOCK &amp; SPINACH CROQUETTES</b>	7
+ <i>pomegranate, pistachio and beetroot relish</i>		+ <i>blue cheese dressing</i>	
<b>BROAD BEAN HUMMUS ON WHOLEMEAL (V)</b>	7	<b>NEW SEASON ASPARAGUS (V)</b>	10
+ <i>rosary goat's cheese and pea shoots</i>		+ <i>raclette and hens egg</i>	
<b>SAUTÉED CHORIZO &amp; NEW POTATOES</b>	6.5	<b>CHANTERELLE &amp; KEEN'S CHEDDAR TART (V)</b>	7
+ <i>garlic and parsley</i>			

## SALADS

<b>WILD RICE &amp; GOLDEN BEETROOT (VG) (GF)</b>	5/8	<b>WITH</b>	
+ <i>sprouting broccoli and dill</i>			
<b>QUINOA &amp; KALE (VG)</b>	5/8	<b>SHREDDED CHICKEN</b>	+ 4
+ <i>bulgur wheat and pomegranate</i>		<b>RARE SMOKED SALMON</b>	+ 5
<b>BABY SPINACH &amp; RUBY CHARD (VG) (GF)</b>	5/8	<b>GRILLED CROTTIN GOAT'S CHEESE (V)</b>	+ 4
+ <i>basil and roast cherry tomatoes</i>		<b>STUFFED FIELD MUSHROOM (VG) (GF)</b>	+ 3.5
<b>MANGE TOUT &amp; ASPARAGUS (VG) (GF)</b>	5/8	+ <i>wild garlic and crushed almonds</i>	
+ <i>green beans and mint</i>			

## MAINS

<b>ROMANESCO CAULIFLOWER (VG)</b>	13	<b>OLYMPIC DOG</b>	11
+ <i>st. george mushrooms, minted jersey royals and pea purée</i>		+ <i>fried onions, raclette and hand-cut chips</i>	
<b>ROAST COD</b>	16	<b>LONGHORN CHEESEBURGER</b>	13
+ <i>salsa verde, grezzina courgettes and dried tomatoes</i>		+ <i>brioche bun, house mayo and hand-cut chips</i>	
<b>RIVER TEST TROUT</b>	16	<b>7 OZ HANGER STEAK</b>	15
+ <i>beetroots, horseradish and chives</i>		+ <i>béarnaise or bordelaise sauce and hand-cut chips</i>	
<b>CHICKEN PAILLARD</b>	16	<b>10 OZ BONE IN RIBEYE</b>	28
+ <i>aubergine caponata and pine nuts</i>		+ <i>blue cheese butter and hand-cut chips</i>	
<b>GRILLED WELSH LAMB CHOPS</b>	17		
+ <i>green beans, anchovy and rosemary butter</i>			

## WEEKLY SPECIALS

<b>SAUTÉED LAMBS SWEETBREADS</b>	12	<b>GRILLED MACKEREL FILLETS</b>	15
+ <i>sourdough, bacon, peas and wild mushrooms</i>		+ <i>spring onions, new potatoes and grapefruit dressing</i>	
<b>RICOTTA &amp; COURGETTE FLOWER FRITTER (V)</b>	10	<b>BBQ MIDDLE WHITE PORK</b>	20
+ <i>tomato, broad beans and mint</i>		+ <i>sauteéd asparagus, yellow courgette and spring cabbage</i>	

## SIDES

<b>MIXED LEAF SALAD</b>	4	<b>CREAMY MASH</b>	4
<b>CURLY KALE</b>	4	<b>HAND-CUT CHIPS</b>	4
<b>SAUTÉED CHESTNUT MUSHROOMS</b>	4	<b>HERITAGE CARROTS</b>	4
+ <i>garlic and parsley crumb</i>		+ <i>caraway butter</i>	

(V) vegetarian, (VG) vegan, (GF) gluten free

*A discretionary service charge of 10% will be added to your bill. All prices include 20% VAT.  
If you have a food allergy or special dietary requirement, please ask a member of staff for advice about our dishes.*