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- OLIVES** With Oregano, On Ice 5
- BREAD** Coombeshead Farm Sourdough, House Crackers, Bungay Butter 5.5
- CROQUETTES** Mrs Kirkham's Lancashire Cheese, Sweet Leeks, Pickled Walnut 7.5
- WESTCOMBE PANELA HAM** Lightly Smoked & Air-Dried, House Pickles 8
- "TARAMA"** Whipped Smoked Tofu, Seasonal Crudites, Celery Salt 6
- PUFFED CRACKLING** Spice Rub 5

STARTERS

CHAR-GRILLED LEEKS

Romesco Sauce,
Toasted Hazelnuts, Herb Salad,
Blackened-Leek Vinaigrette

11

SCOTCH EGG

Stornoway Black Pudding,
Oozy Cacklebean Egg,
Mustard Mayo

10

FIFTEEN SALAD

British Burrata, Westcombe Panela
Ham, Seasonal Fruit, Bitter Leaves,
Aged Parmesan, Capezzana Olive Oil

15

HOUSE GRAVLAX

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

15

SEAFOOD COCKTAIL

British Crab, Brown Shrimp, Prawns, Yuzu
Cucumber, Marie Rose, Focaccia Crisps

17 | Add Exmoor Caviar 7

HAND-DIVED SCALLOPS

Coal Roasted, Café de Paris Butter,
Herb Crumb, Lemon

24

SUMMER GARDEN VOL-AU-VENT

British Peas, Broadbeans, Courgette Flower,
Spennwood Cheese, Puff Pastry

12

MAINS

SCAMPI & CHIPS

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

27

HERITAGE TOMATO SALAD

Watermelon, Cucumber, Whipped Goat's Curd,
Lovage Pesto, Shallots

17 | Add Chicken Or Tofu Skewer 4

CHARRED TOFU SKEWER

Middle-Eastern Spiced Tofu, Tahini Aubergine,
Mint Yoghurt, Hazelnut Dukkah, Garlic Flatbread

18

CHICKEN CAESAR

Herby Chicken Skewer, Romaine Lettuce, Aged
Parmesan, Anchovies, Croutons, Caesar Dressing

19

TREVOR'S CHICKEN

Tender Breast Stuffed With Porcini & Morels &
Wrapped in Puff Pastry, Mustard & Shallot Cream

24

DAY-BOAT FISH

Ask For Today's Catch, Champagne Cream Sauce,
Dulse, Royal Kombu, Green Peppercorns, Herb Oil

MARKET PRICE

PASTA

We make fresh pasta every day

PRAWN LINGUINE

Tiger Prawn, Rich Tomato &
Shellfish Sauce

26

TRUFFLE FETTUCCHINE

Wiltshire Black Truffle Sauce,
Spennwood Cheese

25

BEEF RIGATONI

Beef Shin & Bone Marrow Ragù, Herby Pangrattato,
Parsley, Lemon, Aged Parmesan

23

Gluten-free pasta available on request

SHARERS

For two to share

LOBSTER THERMIDOR

Whole Native Lobster,
Red Leicester Mornay, Buttermilk
Bibb Salad, Koffmann's Fries

40 per person

BUTCHER'S CUT

Ask For Today's Sharing Cut.
Buttery Truffled New Potatoes,
Bibb Salad

49 per person

CHICKEN & RABBIT PIE

Creamy Chicken, Wild Devonshire Rabbit,
Smoked Bacon & Leek Pie, Seasonal Greens, Baked Mash
Sauce: Red Wine | Mustard & Shallot

19 per person

GRILL

PORK CHOP

Cider-Glazed Tomahawk, Gooseberry Ketchup,
Crispy Sage, Madeira Sauce

29

BURGER

Double Beef Patties, Sparkenhoe Cheese,
Pickles, Burger Sauce, Choice of Side

19

STEAKS

RUMP 8oz, Dry-Aged 25

RIBEYE 12oz, Dry-Aged 39

FILLET 8oz 42

Steaks served with pickled onion &
herb salad & your choice of side

LAMB CHOPS

Chargrilled Tandoori-Spiced Lamb,
Kofta, Coal Roasted Tomatoes,
Coriander Chutney

34

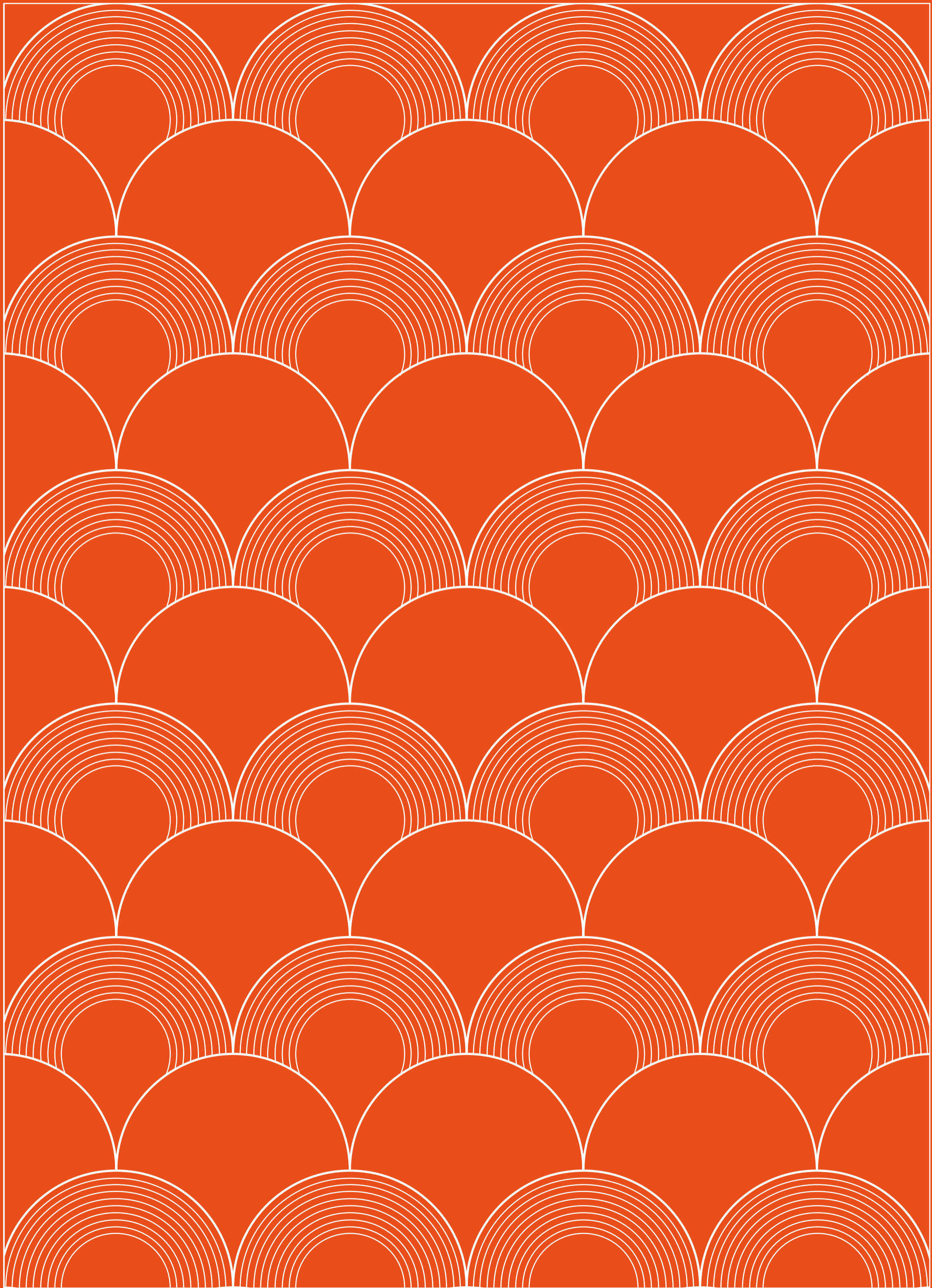
Our grass-fed British beef is 35-day aged and specially selected for its marbling. Our Black-Duroc-cross pork is from a single farm in Blythburgh, Suffolk. Our Suffolk-Textel-cross lamb is from Launceston, Cornwall.

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- BAKED MASH** Confit Garlic 6
- KOFFMANN'S FRIES** Malt-Vinegar Salt 6
- NEW SEASON SPUDS** Summer Truffle, Butter 8
- HEIRLOOM TOMATOES** Shallots, Sherry Vinegar 6
- SEASONAL GREENS** Garlic, Lemon 6
- BIBB SALAD** Buttermilk Dressing, Dill 5

SAUCES

Béarnaise
Café de Paris Butter
Red Wine
3



CATHERINE ST