SMALL PL & TES HOUSE SOURDOUGH _____ worcestershire butter LINE CAUGHT POLLOCK CRUDO _____ mandarin & fennel PADRON PEPPERS bergamot salt (ve) CRISPY TAMWORTH PORK _____ forced rhubarb, kohlrabi, mustard FRUIT DE MER PLATTER ideal as a main for 2 or 4 to share as a starter. langoustines, red king prawns, maldon rock oysters, st austell bay mussels with fresh jalapeno, poole bay clams, smoked mackerel pate, prawn cocktail, guinness & rye loaf, worcestershire butter SMOKED HADDOCK SCOTCH EGG wild garlic aioli SCALLOP CEVICHE _____ pink peppercorn, wild honey & sesame WOOD FIRED BEETROOT TART _____ wasabi, miso & ginger (ve) ROASTS ALL SERVED WITH ROAST POTATOES, YORKSHIRE PUDDING, ROASTED CARROT, SPRING GREENS, LEEK GRATIN & GRAVY HEREFORD BEEF RUMP ____ 18 N braised shin, whipped horseradish TAMWORTH PORK BELLY _____ 16.5 caramelised apple relish **WOOD FIRED BEETROOT**

Some of our food and drinks contain allergies. Please speak to your server for more information. Our allergy matrix is available on request.

heritage carrot & feta wellington

SMARING ROASTS

ALL SERVED WITH ROAST POTATOES, YORKSHIRE PUDDING, ROASTED CARROT, SPRING GREENS, LEEK GRATIN & GRAVY

SLOW BRAISED COTSWOLD LAMB	
SHOULDER, GREEN SAUCE	38.0
WOOD FIRED WHOLE CHICKEN, BREAD SAUCE —	33.0
HEREFORD BOSTON RIB,	
BONE MARROW BORDELAISE	70.0

OTHER MAINS

esplette pepper	12.50
NDUJA BAKED EGGSspcied chcikpeas, sourdough	11.50
CALDEIRADA	19.00
Portuguese fish stew with salmon,	
cod provinc & muccole	

DESSERT

RHUBARB TRIFLE TO SHARE White chocolate & Almond	15.0
CHEESEsourdough crackers, spiced pineapple relish	9.0
RUM BREAD & BUTTER PUDDING brioche, creme chantilly	7.0
CHOCOLATE FONDANT ————————————————————————————————————	7.0
WOOD FIRED PINEAPPLEcoconut sorbet, roasted almonds (ve)	7.0
BANANA SPLIT	6.0