

## SMALL PLATES

<b>MALDON ROCK</b>	<b>3.0 PER OYSTER</b>
<b>HOUSE SOURDOUGH</b>	<b>4.5</b>
Worcestershire butter	
<b>CHARCUTERIE PLATE</b>	<b>11.5</b>
Celeriac Remoulade & Cornichons	
<b>BURRATA</b>	<b>7.9</b>
Spiced Aubergine, Harissa	
<b>SMOKED MACKEREL PATE</b>	<b>8.0</b>
Pickles, Toasted Focaccia	
<b>RED PRAWN TACO</b>	<b>7.9</b>
Bloody Mary Rose + Sea Purslane	
<b>HAM CROQUETTES</b>	<b>5.5</b>
<b>SESAME TOAST</b>	<b>7.9</b>
Squid + Mackerel Sesame Toast	
<b>PADRON PEPPERS</b>	<b>6.9</b>
Bergamont Salt (Ve)	

## ROASTS

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

<b>HEREFORD BEEF RUMP</b>	<b>18.5</b>
Braised shin, whipped horseradish	
<b>TAMWORTH PORK BELLY</b>	<b>17.5</b>
Caramelised apple relish	
<b>WOOD FIRED BEETROOT</b>	<b>16.5</b>
Heritage carrot & feta wellington (V)	

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

## SHARING ROASTS

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

<b>SLOW BRAISED COTSWOLD LAMB SHOULDER, GREEN SAUCE</b>	<b>40.0</b>
<b>WOOD FIRED WHOLE CHICKEN, BREAD SAUCE</b>	<b>35.0</b>
<b>HEREFORD BOSTON RIB, BONE MARROW BORDELAISE</b>	<b>75.0</b>

## OTHER MAINS

<b>CORNISH DRESSED CRAB</b>	<b>16.5</b>
Corriander, Ginger, Chilli + Fries	
<b>WOOD FIRED TANDOORI MONKFISH</b>	<b>26.0</b>
Cheek Samosa, Spiced Chickpeas, Pomegranate	
<b>FISH + LIQUOR PIE</b>	<b>17.0</b>
Smoked Haddock, Salmon + Red Prawn, Hispi Cabbage	
<b>WOOD FIRED SQUASH</b>	<b>15.9</b>
Celeriac, Lentils, Hazelnuts + Green Sauce (Ve)	

## DESSERT

<b>ESPRESSO MOUSSE</b>	<b>7.5</b>
Amaretti biscuit	
<b>BROWNIE + HONEYCOMB SUNDAE</b>	<b>7.5</b>
<b>SELECTION OF CHEESES</b>	<b>9.0</b>
Sourdough crackers	
<b>CARDAMOM &amp; PASSION FRUIT CREME BRULEE</b>	<b>7.5</b>
<b>STICKY TOFFEE PUDDING</b>	<b>7.5</b>
Pecan & Pear, Vanilla ice cream (Ve)	

# SHELLFISH

## MALDON ROCK \_\_\_\_\_ 3.0 PER OYSTER

add hot chorizo 5.0

## SEAFOOD PLATTER \_\_\_\_\_ 45.0

Langoustines, Red King Prawns, Maldon Rock Oysters, Fowey Mussels With Fresh Jalapeño, Poole Bay Clams, Smoked Mackerel Pate, Dressed Ginger & Chilli Crab

## CORNISH DRESSED CRAB \_\_\_\_\_ 16.5

Coriander, Ginger + Chilli, Focaccia

## SCALLOP CEVICHE \_\_\_\_\_ 8.9

Pink Pepper, Wild Honey + Sesame

## RED PRAWN TACO \_\_\_\_\_ 8.5

Bloody Mary Rose + Sea Purslane

# SMALL PLATES

## HOUSE SOURDOUGH \_\_\_\_\_ 4.5

Worcestershire Butter

## PADRON PEPPERS \_\_\_\_\_ 6.9

Bergamont Salt (Ve)

## CHARCUTERIE PLATE \_\_\_\_\_ 11.5

Celeriac Remoulade + Cornichons

## BUTTERMILK FRIED COD CHEEKS \_\_\_\_\_ 7.5

Curry Leaf Aioli

## SESAME TOAST \_\_\_\_\_ 7.9

Squid + Mackerel Sesame Toast

## FRIED CHICKEN \_\_\_\_\_ 7.5

Chilli & Fish Sauce Fried Chicken

## BURRATA \_\_\_\_\_ 8.5

Spiced Aubergine, Harissa

## CHICORY + CLEMENTINE SALAD \_\_\_\_\_ 7.5

Ossau-Iraty + Walnut

## SMOKED MACKEREL PATE \_\_\_\_\_ 8.0

Pickles, Toasted Focaccia

## OCTOPUS & CHORIZO KEBAB \_\_\_\_\_ 8.5

Smoked Peach Ketchup

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PLEASE NOTE: THERE IS RISK ASSOCIATED WITH THE CONSUMPTION OF RAW SEAFOOD & SHELLFISH AND IT MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

# MAINS

## BEER BATTERED HAKE \_\_\_\_\_ 16.5

Beef Dripping Chips, Minted Peas, Tartar, Curry Sauce

## FOWEY MUSSELS \_\_\_\_\_ 18.5

Coconut, Lemongrass, Lime Leaf + Fries

## CHICKEN SHAWARMA \_\_\_\_\_ 18.0

Grilled Flatbread, Pickles, Pomegranate + Garlic Yoghurt

## MERGUEZ SPICED LAMB \_\_\_\_\_ 24.0

Slow Cooked, Moroccan Cous Cous, Harissa Sauce

## FISH + LIQUOR PIE \_\_\_\_\_ 36.0

For Two, Smoked Haddock, Salmon + Red Prawn, Buttered Spinach

# JOSPER GRILL

## HEREFORD RUMP CAP \_\_\_\_\_ 21.9

Beef Dripping Chips, Café de Paris Butter or Bordelaise

## SALT AGED SIRLOIN ON THE BONE \_\_\_\_\_ 33.0

Beef Dripping Chips, Café de Paris Butter or Bordelaise

## HEREFORD BOSTON RIB \_\_\_\_\_ 79.0

For Two, Smoked Short Rib, Beef Dripping Chips, Bone Marrow Bordelaise

## WOOD FIRED SQUASH \_\_\_\_\_ 15.9

Celeriac, Lentils, Hazelnuts + Green Sauce

## WOOD FIRED TANDOORI MONKFISH \_\_\_\_\_ 26.0

Cheek Samosa, Spiced Chickpeas, Pomegranate

# SIDES

## CONFIT POTATOES \_\_\_\_\_ 5.0

Served with Aioli

## SPINACH \_\_\_\_\_ 5.0

Lemon, Chilli + Garlic Oil

## GUNPOWDER POTATOES \_\_\_\_\_ 5.0

Spring Onion, Chilli, Coriander

## AUTUMN LEAF SALAD \_\_\_\_\_ 5.0

Pickled Shallots, Berkswell, Lemon Dressing

## WOOD FIRED CORN \_\_\_\_\_ 5.0

On The Cob, Smoked Paprika + Lemon Butter

## BEEF DRIPPING CHIPS \_\_\_\_\_ 5.0

## SKIN ON FRIES \_\_\_\_\_ 4.5