

# FOOD + LIQUOR

2 COURSE 28.0 // 3 COURSE 34.0

## APPETIZERS

Oysters	3.0
Maldon	
ADD HOT CHORIZO	5.0
Gordal Spanish Olives <b>VE</b>	3.5
House Focaccia	4.9
Worcestershire Butter	
Taramasalata	6.0
Prawn Crackers	

## STARTERS

Padron Peppers <b>VE</b>	
Bergamot Salt	
Burrata <b>V</b>	
Blood Orange, Basil, Fennel + Shallot Salad	
Smoked Mackerel Pate	
Pickles + Toasted Focaccia	
Chilled Asparagus <b>VE</b>	
Asparagus Salad, Broad Beans, Lemon, Mint + Hazelnut	
Buttermilk Fried Cod Cheeks	
Curry Leaf Aioli + Daikon	
Octopus + Chorizo Kebab	
Rhubarb Ketchup	

## MAINS

BBQ Aubergine <b>VE</b>	
Harissa Spiced Chickpeas, Pomegranate, Ginger + Coriander Salad	
Cornish Dressed Crab	
Harissa Aioli, Preserved Lemon + Fries	
Crispy Duck Leg	
Jersey Royals, Watercress + Blood Orange Salad + Sesame Dressing	

## EXTRAS

Pigs in Blankets	5.0
Braised Red Cabbage	4.5
Honey Roasted Parsnips	4.5

## R\*ASTS

All served with roast potatoes, Yorkshire pudding, roasted carrot, spring greens, leek gratin + gravy

Hereford Beef Rump	
Whipped Horseradish	
Knightwick Chicken	
Pigs in Blankets + Bread Sauce	
Tamworth Pork Belly	
Caramelised Apple Relish	
Mushroom Wellington <b>V</b>	
Feta + Spinach	
Slow Braised Cotswold Lamb Shoulder <b>FOR TWO</b>	
Salsa Verde	

### BOSTON R!B

Served with roast potatoes, Yorkshire pudding, roasted carrot, spring greens, leek gratin + gravy

**FOR TWO** 79.0  
**ADD EXTRA COURSE** 7.0

## DESSERTS

Chocolate Terrine	
Mint Chocolate Chip Ice Cream	
Bergamot + Falernum Cheesecake	
Poached Champagne Rhubarb	
Wood Fired Pineapple <b>VE</b>	
Coconut Sorbet	
Blood Orange + Almond Cake	
Pistachio Ice Cream	
Selection of Cheeses	
Sourdough Crackers	

Some of our food and drinks contain allergens. Please speak to your server for more information. Our allergy matrix is available on request. Please Note: There is risk associated with the consumption of raw seafood & shellfish and it may increase your risk of foodborne illness.

10% Service is included on tables of 6 or more guests.