



SAMPLE MENU
OUR MENU CHANGES DAILY

Joseph Perrier Champagne 18.5 | ChaseMartini 17.5 | Old Fashioned 14

Thyme bannock, chicken skin 6 | Nocellara olives 6 | Anchovy olives 7
 Black pudding croquettes, HP sauce 11.5 | Haggis Scotch egg, JH mustard 9.5

Leek vinaigrette, hazelnuts (pb)	11
Artichoke, truffled ricotta & tomatoes on sourdough (pb)	12
Cured mackerel, radish, cucumber	12
Pigeon, beetroot, chicory, mustard seeds	12
Suffolk roe deer tartare, game chips, mustard, bone marrow toast	16
Charcuterie board	28
<i>Goat&walnutsalami,blacktreaclepancetta,lambheartpastrami,goat nduja</i>	
Broad beans & peas, feta, pearl barley, lovage pesto (pb)	22
Smoked aubergine, black garlic, romesco (pb)	22
North Sea cod, Shetland mussels, chive cream	27
Stone bass, Isle of Wight tomatoes	27
Steak & kidney pie, mash, gravy	28
Guinea fowl, courgettes & chorizo, game jus	27

350g SIRLOIN | 600g CHATEAUBRIAND for two 46 | 95
Peppercornjus | Beefgravy | Horseradish | Béarnaise

Tenderstem broccoli 7 | Spring greens 6.5 | Wild rice, mushrooms & Cheddar 7 | Green beans, almonds 6.5
 Triple cooked chips 7 | Mixed leaves, mustard dressing 6 | Creamed sweetcorn 6.5

(PB) - Plant Based | (V) - Vegetarian | All our charcuterie is made in-house from British rare breeds. Our fish and shellfish are responsibly sourced from Cornish dayboats and British fishing ports. Caution – all game dishes may contain shot. Though every care has been taken to remove them, some dishes may also contain small bones. Our dish names don't always mention every ingredient, so please let your server know if you have any allergies or dietary requirements. All prices include VAT. 12.5% service charge will be added to your final bill.