



SAMPLE MENU

OUR MENU CHANGES DAILY

Joseph Perrier Champagne 18.5 | Hugo Spritz 15.5 | Mezcal Negroni 14

Old Fashioned 14 | Sarti Spritz 15.5 | Black Cow Apricot Cooler 14

Rosemary & potato bannock, chicken skin butter 6 | Nocellara olives 6 | Anchovy olives 7.5

Black pudding croquettes, HP sauce 11.5 | Haggis Scotch egg, seaweed ketchup 9.5

Leek vinaigrette, hazelnuts (pb)	11
Artichoke, truffled ricotta & tomatoes on sourdough (pb)	12
Cured mackerel, radish, cucumber	12
Devilled venison liver, onions	11
Suffolk roe deer tartare, game chips, mustard, bone marrow toast	16
Charcuterie board, all made in house from British rare breeds	28
<i>Goat & walnut salami, black treacle pancetta, air-dried beef, smoked duck breast</i>	
Broad beans & peas, feta, pearl barley, lovage pesto (pb)	22
Smoked aubergine, black garlic, romesco (pb)	22
Torbay sole, capers & brown butter	26
Wild sea bass, Isle of Wight tomatoes	34
Chicken, leek & pancetta pie, mash, gravy	28
Wild Suffolk venison haunch, grelots, red wine jus	29

GROUSE 58

First of the season's grouse, liver pâté en croute, Savoy cabbage & bacon, game chips, bread sauce & game jus

JUGGED HARE 42

Norfolk hare braised in it's blood, buttery mash, black cabbage

HEREFORD BEEF 35 day aged

350g SIRLOIN | 350g RIBEYE 49 | 54

950g TOMAHAWK for two(*please allow 40 minutes*) 105

650g 45 day Aged Sirloin On The Bone (*regeneratively farmed*) 125

Peppercorn jus | Béarnaise

Melted Cheddar, mushrooms & wild rice 7 | Creamed sweetcorn 6.5

Triple cooked chips 7 | Buttered nutmeg mash potato 6.5 | Tenderstem broccoli 7

Green beans, almonds 6.5 | Butterhead & beet leaves, mustard dressing 5 | Smoked potato salad 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. Some 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