

FROM THE KITCHEN

BAR NIBBLES

Pain de Campagne Sourdough – *confit garlic butter and shaved pecorino* - 8 (V)

Wild Mushroom and Black Truffle Arancini – *with shaved parmesan* - 6 (V)

Crown Fried Chicken – *buttermilk marinade & house spice mix* - 12

Togarashi Spiced Scotch Egg – *katsu ketchup* - 9

Sausage Rolls – *Cumberland sausage mix, homemade apple chutney* - 10

House-made Biltong – *sliced to order, cured in coriander & black pepper* - 6.5

Daily Specials

Crispy Pork Bao Buns

Crispy pork belly, celeriac remoulade & chilli jam - £11

Brasied Salt Marsh Lamb

pomme puree, confit carrot, hispy cabbage, wild garlic aioli & crispy onions - £28

STARTERS

Asparagus & Wild Garlic – *Asparagus, wild garlic oil, Burford Brown poached egg and brown butter hollandaise* - 16 (GF)

Asparagus in the Woods – *Asparagus, wild garlic, crispy Hen of the Wood mushroom, toasted chickpeas, vegan garlic aioli* - 15 (Ve)

Caesar Salad – *roast chicken, Burford Brown egg, garlic & parmesan croutons, crispy bacon, anchovy Caesar dressing* - 13

Chicken Liver Parfait – *homemade pear chutney, toasted sourdough* - 15

Salmon Gravlax – *Cured Scottish salmon, pickled cucumber, dill cream on malted bread* - 15

MAINS

Mussels & Cider – *Moules marinere style mussels, cooked in Devon cider & cream with frites* - 22 (GF)

Confit & Rolled Lamb Belly with Petit Pois – *pea & mint puree, smoked bacon, silverskin onions & crispy layered potato* - 25 (GF)

Chicken, Ham Hock & Leek Pie – *wholegrain mash potato, buttered hispy cabbage* - 20

Ale Battered Haddock & Chips – *Oak aged malt vinegar, tartare sauce & torched lemon* - 22

Celeriac & Black Truffle Risotto – *roasted celeriac, black truffle, vegan parmesan, bitter leaf & hazelnut salad* - 22 (Ve)

FROM THE GRILL

Grass Fed British Beef Burger – *Bone marrow sauce, American cheese, pickle, old bay fries, served on a sesame bun* - 19

Grass Fed British 8oz Flat Iron Steak – *served with triple cooked chips or mash & watercress salad* - 24 (GF)

Whole Plaice on the Bone – *Cornish clams, rock samphire, chicken butter emulsion, parsley & lemon* - 35 (GF)

30 Day Dry Aged British Porterhouse Steak for Two to Share – *choice of 2 sides and 2 sauces* - 85 (GF)

Sauces: *Peppercorn, Bearnaise, Truffle Mayo, Beef Jus* - 2.5

SIDES

Triple Cooked Chips – 6

Kampot pepper Creamed spinach – 6.5

Baby Caesar Salad – *garlic & parmesan croutons, crispy bacon, anchovy Caesar dressing* - 6

Tenderstem Broccoli – *chilli & garlic* - 6

Garden side salad – *boney mustard dressing* - 5

Farmhouse butter mash – 5