

## FROM THE KITCHEN

### BAR NIBBLES

Nocellara Olives – 4.5 (VG)

Truffle & Pecorino Nuts – 5 (VG)

Bread board with Homemade Marmite & shaved pecorino – 6.5 (v)

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

Jumbo Buffalo Chicken Wings – *with ranch dip* – 7 (GF)

Togarashi Spiced Scotch Egg – *katsu ketchup* – 9

Crispy Octopus Bao Buns – *ink bao, sprink onion, aioli, perilla* – 13

### STARTERS

Roast Autumn Veg & Tunworth Fondue – *jerusalem artichoke & red onion, squash fondant, pumpkin seed pesto* – 12 (V) (GF)

Grilled Mackerel – *salsa macha, blackened citrus & apple marigold* – 13

Italian White Onion Soup – *aged gouda choux buns* – 13

BBQ Squid – *House made sea buckthorn hot sauce, ikura, spring onion & shiso mayo* – 14 (GF)

Aged Beef Tartare - *spiced onions, beef dripping mayo & malted crumpet* - 15 (GF)

### MAINS

6oz Rare Breed British Beef Burger – *onion rings, American cheese, lettuce, tomato & brioche bun, served with fries* – 17

Ale Battered Haddock and Triple Cooked Chips – *mushy peas, tartare sauce & torched lemon* – 19

Ragu of Hand Rolled Gnocchi – *charred corn, crispy sage, chestnuts & jus* – 21 (VG)

Grass Fed British 8oz Flat Iron Steak – *served with triple cooked chips or mash & watercress salad* – 23 (GF)

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

Roasted Monkfish – *patatas bravas, parsley shallot & lemon salad, seaweed & monkfish bisque* – 24 (GF)

Glorious Game Pie – *puff pastry top, endive salad with port & truffle dressing* - 25

Shio Koji Grilled Norfolk Chicken Breast – *maitake mushroom, malted parsnip & miso beurre blanc* - 24

Rare Breed Pork Chop – *burnt apple, black pudding stuffed Roscoff onion, hazelnuts & sage* - 25

*Please see the specials board for our daily specials*

### SIDES

Triple Cooked Chips – 6

Charred Leeks & Rarebit – 6

Thyme Infused Mash – 5

Mixed Greens of Broccoli and Cabbage – *Marmite & yeast emulsion* – 6