



MAY

APERITIFS

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| RATHFINNY CLASSIC CUVÉE BRUT, Sussex, UK | 12 |
| KIWI VODKA SOUR, vodka, kiwi, lemon | 12 |
| LEMON CURD GIMLET, gin, lemon curd, lemon juice | 13 |
| ENGLISH KIR ROYALE, English sparkling wine, English crème de cassis | 15 |

STARTERS

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| Cornish cod, St Austell bay mussels, sea herbs | 14 |
| Beef tartare, pickled shallot, black garlic, beef fat crumb | 12 |
| Salad of new season's vegetables, chives, sourdough vg | 11 |
| Cured Scottish salmon, Porthilly oyster, cucumber, horseradish | 13 |

MAINS

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| Blythburgh pork belly, baby gem, legumes, mint, champagne vinegar | 25 |
| Market fish, leeks, potato, beurre blanc | 26 |
| New season leeks, potato gnocchi, wild garlic vg | 20 |
| South coast lamb, Wye Valley asparagus, morels, wild garlic | 28 |

FROM THE BBQ

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| Dry-aged Pork T-bone 10oz | 26 |
| Dry-aged Gloucester fillet 6oz | 31 |
| Served with triple-cooked chips, caramelised onions, green salad & Madeira sauce | |

SIDES

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| Triple-cooked chips | 5 |
| Buttered new potatoes & greens | 5 |
| Green salad, sherry vinaigrette | 5 |
| Charred spring cabbage, toasted yeast, black garlic | 5 |

PUDDINGS

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| Chocolate bon-bon & tea or coffee | 5 |
| Lemon meringue pie soufflé, clotted cream (please allow 20 minutes) | 13 |
| Cacklebean custard tart, chai ice cream | 10 |
| Vanilla soft serve, Yorkshire rhubarb, ginger | 8 |
| Yorkshire rhubarb, custard, ginger, almond vg | 11 |
| Three British cheeses, fruit loaf, quince | 14 |