



five little pigs

summer vol. 1 2026

while you wait

Local root veg crisps, Yorkshire blue, pickles (v+ avail) (gf)	5
Lawlor's bread bowl, seasonal butter, crispy sage (v) (v+ avail)	4.5

smaller plates

Black pudding scotch egg, pickled shallot, seasonal ketchup	11
Bray Cured lomo, nectarine, basil (gf)	9
Summer vegetable tempura, aioli, pickled chilli (v) (v+ avail) (gf avail)	9
Deep fried British squid, dill aioli, lemon (gf avail)	10
English Heritage tomato & chilli gazpacho, basil & jalapeño (v+) (n)	9
Lamb tartare, Beechwood yolk, Century sourdough (gf avail)	14
Chalk stream trout crudo, pickled gooseberry, fig leaf oil (gf)	9
Tempura monkfish, sauce gribiche, radish & kohlrabi (gf avail)	10
Sweet & sour leeks on toast, house ricotta, almonds (n) (gf avail)	9

bigger plates

Roasted cauliflower, beetroot purée, pistachio, mint (v+) (n) (gf)	19
Penn Farm chicken Caesar, soft egg, anchovy, Pecorino	23
Lamb rump, croquette, English Heritage tomatoes, baby gem	30
Devon crab risotto, wild fennel, asparagus, chilli (gf)	26
Cotswold minute steak, 'nduja butter, Clays' salad (gf) (add chips, 4)	23
Catch of the day & monkfish bourride, pickle fennel, croutons (gf avail)	26
Courgettes, pea & mint bon bon, tomato, gooseberry, rainbow chard(v+)	19

sides

Jersey royals, caper & lemon mayonnaise, pickled shallot (gf)	6
Triple-cooked chips, aioli, wild garlic & sage salt (v) (v+ avail) (gf avail)	5
Miso butter hispi cabbage, pickled chilli (gf)	6