



Emmer Bread, Cracker, Black Garlic Butter <sup>(V)</sup>	4.95
Homemade Flat Bread, Pickles, Anchovy Mayonnaise	4.50
Heritage Beetroot, Goat's Curd <sup>(V)(G)</sup>	9.25
Cracked Wheat Salad, Smoked Anchovies	8.75
End of Day Soup <sup>(V)(G)</sup> (limited availability)	8.50
Field Welsh Rarebit, Red Onion Pickle <sup>(V)</sup>	11.50
Globe Artichoke, House Vinaigrette <sup>(VE)</sup>	13.50
Devilled Brown Portland Crab on Toast <sup>(N)</sup>	14.25
Baked Gourd, Lentils, Thyme <sup>(V)(G)</sup>	13.75
Grilled Cauliflower, Caper Butter <sup>(V)(G)</sup>	13.50
Braised Fennel, Wild Mushroom, Smoked Buckwheat <sup>(VE)</sup>	14.25
Jerusalem Artichoke Linguini <sup>(V)</sup>	14.95
Line Caught Mackerel, Charred Toast	16.50
Day Boat Fish	priced daily
Suffolk Pork Belly, Crab Apple <sup>(G)</sup>	19.50
Rotisserie Cotswold White Chicken, Aioli, Watercress <sup>(G)</sup>	21.25
Rump of Herdwick Lamb, Hispi Cabbage, Salsa Verde <sup>(G)</sup>	25.50
Today's Meat Cut	priced daily
Roscoff Onions <sup>(VE)(G)</sup>	5.25
Oak Leaf <sup>(VE)(G)</sup>	5.25
Chipped Agria <sup>(VE)(G)</sup>	4.75
Variegated Kale <sup>(V)(G)</sup>	4.25
Pink Fir Potatoes, Hay Salt <sup>(V)(G)</sup>	4.75
Figs, Crème Fraiche, Piccadilly Honey <sup>(V)(G)</sup>	7.50
Concorde Pear Shortbread <sup>(V)</sup>	7.75
Roast Plum, Cobnut Crumble <sup>(V)(N)</sup>	8.25
Lincolnshire Poacher, Fig & Fennel Chutney, Cracker <sup>(V)</sup>	9.50

**VE** Vegan — **V** Vegetarian — **G** Made Without Gluten — **N** Contains Nuts

*Our products are made and displayed in an environment where allergens are present, resulting in a risk of cross-contamination. For more information about specific allergens, please speak to a member of staff.*

*A discretionary 12.5% Service charge will be added to all restaurant bills.  
All prices include Value Added Tax at the prevailing rate.*