

# Seasonal British Larder

## ALL DAY DINING

### Snacks

<b>SOURDOUGH</b> netherend butter	3	<b>COURGETTE FRITTERS</b> cocktail sauce smoked paprika	3
<b>CALAMARI</b> lime salt nigella seeds	4	<b>CHICKEN LOLLIPOP</b> gooseberry ketchup	4

### Starters

<b>SOUP</b> leek + potato, bacon truffle oil	5	<b>CURED SALMON</b> home cured, watercress pine nuts	9
<b>SALT BAKED PUMPKIN SALAD</b> black quinoa goat's curd	5	<b>CHICKEN LIVER</b> toasted brioche bean salad	7
<b>NEW SEASON CHARRED ASPARAGUS</b> chilli, almonds lemon dressing	6	<b>CRISPY SOFT SHELL CRAB</b> apple + fennel salad	7
<b>PIG'S HEAD CROQUETTE</b> smashed apple	6	<b>BRITISH SPROUTING BROCCOLI</b> orzo, sunflower seeds goats curd seared tuna / chargrilled chicken	11

### Mains

<b>JERUSALEM ARTICHOKES + GIROLLES</b> risotto of grains roquette salad	10	<b>HERITAGE VEGETABLES</b> lovage, black chickpeas wensleydale	11
<b>AGED ANGUS BURGER</b> fat chips green salad	14	<b>ROAST MONKFISH</b> clams, samphire barley	16
barbers cheddar / cropwell bishop stilton		<b>SUCKLING PIG</b> honey spiced carrots cabbage, hazelnuts	12
<b>10oz RIBEYE</b>	24/	<b>COTSWOLD WHITE CHICKEN</b> baharat, butternut squash calvo nero	13
<b>8oz FILLET</b> 28 days dry aged béarnaise	29	<b>LEMONSOLE</b> potted shrimp, spinach confit tomatoes	17
<b>SLOW COOKED CORNISH LAMB</b> shank, apricot spiced aubegeine	15		

### Sides

<b>NEW SEASON BUTTERED VEGETABLES</b>	4
<b>HERITAGE CARROT SALAD</b> feta, sunflower seeds	
<b>TRIPLE COOKED CHIPS</b> smoked sea salt	
<b>GARDEN SALAD</b> peas, mustard frills yuzu dressing	
<b>WHIPPED POTATOES</b> herb butter	

### DAILY SPECIALS

check out board



British produce with a focus on rare-breed and seasonal ingredients.

PORK	jimmy's farm (rare breed)
BEEF	aubrey allen (rare breed)
FISH	cornish (sustainable)
CHICKEN	cotswold
LAMB	cornish
VEGETABLES	seasonal (organic)

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