

- Sour dough. caraway rye, garlic herb butter, olive oil & aged balsamic £5.70
(Gluten free bread available on request)
- Sardinian music paper wafer bread. Harissa £6.80
- Mixed Provencal Olives £5.50

Shells (please see the key at the bottom of the page for allergies/intolerances)

- ½ dozen Mediterranean king prawns. lemon mayonnaise. watercress (DFO)(GFO) £18
- ½ dozen Cornish Porthilly oysters, served raw with traditional accompaniments (DFO) (GFO) £18

Starters (please see the key at the bottom of the page for allergies/intolerances)

- Smörgåsbord, gravadlax salmon. King prawns. cuttlefish. dill crème fraiche. Pickled cucumber. LSB olive oil. crackers (DFO) (GFO) £13.20
- Smooth duck liver parfait. drunken calvados sultanas. onion jam. sour dough £12.75
- (v) Goat's cheese soufflé. asparagus tips. summer radish. broad beans. beetroot. pea tendrils £13.20
- Salt & Szechuan pepper squid. oriental slaw. chilli jam £13.20 (DFO) (GFO)
- Yellowfin tuna sashimi. avocado. Japanese pickled vegetables. wasabi (GFO) (DFO) £13.20
- Sticky chilli chicken skewers. hot & sour pineapple (DFO) (GFO) £13
- (v) Wild mushroom, truffle & mozzarella risotto cakes. pesto. roquette. parmesan crisp £12.80
- Roast bone marrow. McSweens haggis, sour dough toast. parsley pesto £13.80
- (v) Buffalo Burrata. cherries. grilled peach. roquette. toasted pine nuts (GFO) £13.50
- Seared Cornish diver scallops. sweet pea purée. watercress, celeriac, granny smith slaw (DFO) (GFO) £16.90
- Pheasant salad. bacon lardons. watercress. radish. orange segments. sherry vinaigrette (DFO) (GFO) £13.80
- **VE** Roast heritage carrots. asparagus tips. broad beans. cashew nut lebneh. sesame dukkah (DFO) (GFO) £12
- Lobster, prawn & avocado cocktail. marie rose (DFO) £20
- Crispy fried tempura soft shell crab. som tam salad. sesame soy lime dressing (GFO) (DFO) £16

Main Courses (please see the key at the bottom of the page for allergies/intolerances)

- Cornish gurnard fillet, Cornish cuttlefish. sugar snaps. samphire. asparagus. green & broad beans. spinach gnocchi. green herb dressing £29
- Pan fried fillet of Cornish sea bass. heirloom tomato. Jersey royals. asparagus. watercress. avocado purée (GFO) (DFO) £31
- Monkfish baked in Parma ham. surf clams. toasted broccoli. white beans. blistered cherry tomato. nut brown lemon butter (GFO) £31
- (v) Plant bowl. chargrilled asparagus. roast beets. crispy kale. pearl barley. toasted broccoli. portobello mushroom. soft tahini dip (GFO) (DFO) £29
- (v) Baked filo parcel of spinach, ricotta, nutmeg & pimento. saffron potato purée. chargrilled Mediterranean vegetables. wild garlic pesto £28
- Chicken breast baked with tapenade in pancetta. sauté chorizo & crispy potato. padron peppers. red pimento coulis (GFO) (DFO) £29
- Pink carved duck breast. rhubarb compote. green beans. dauphinoise potato. good red wine jus (GFO) (DFO) £30
- Slow roast pork belly. black pudding. saffron potato purée. sugar snaps, asparagus, green & broad beans (DFO) (GFO) £30
- Pink carved rump of lamb. pomegranate. chargrilled aubergine & greenhouse vegetables. minted ewes yoghurt tzatziki (GFO) £32
- English veal chop. crispy fried poached bantam egg. anchovy caper lemon butter. Spinach £33.80
- Pink carved Berkshire venison fillet. celeriac purée. baked beets & heritage carrots. bashed swede. Valrhona dark chocolate jus (GFO) £33

Steaks (please see the key at the bottom of the page for allergies/intolerances)

Accompanied with portobello mushrooms. confit tomatoes.

Choose garlic parsley butter or peppercorn sauce.

- 200g fillet steak (DFO) (GFO) £43
- 500g Aberdeen rib steak on the bone (DFO) (GFO) £52
- 200g local roe buck venison fillet (DFO) (GFO) £37
- 200g fillet steak. 'Surf & Turf' with 3 seared Devon diver scallops. garlic herb butter £58

V = Vegetarian dish. VE = Vegan dish

GFO = gluten free option available

DFO = dairy free option available

PLEASE NOTE: Our kitchens contain nuts

WHILST EVERY PRECAUTION IS TAKEN, OUR KITCHEN HANDLES MANY ALLERGENS. WE CANNOT GUARANTEE THAT CROSS CONTAMINATION WON'T OCCUR. PLEASE SPEAK TO A MEMBER OF STAFF FOR MORE INFORMATION

Extras (please see the key at the bottom left of the page for allergies/intolerances)

- Chips (DFO) (GFO) £6
- Parmesan and truffle chips (GFO) £7.20
- Roast baby new potatoes. confit garlic. rosemary. sea salt (DFO) (GFO) £7
- Dauphinoise potato (GFO) £7.20
- Summer greens. bobby beans. sugar snaps. shallots. herbs (DFO) (GFO) £7
- Toasted broccoli. toasted hazelnuts. extra virgin (GFO) (DFO) £7.50
- Steamed & buttered spinach (GFO) £7.50
- Baby gem. shaved parmesan. avocado. Caesar dressing (GFO) £7.20

Cheese & Desserts (please see the key at the bottom left of the page for allergies/intolerances)

- Local Artisan cheese. St Bart's Nettlebed, unpasteurised. Spenwood Ewes. Oxford Blue. Cotswold soft Jersey. Oatcakes. grapes. LSB chutney (GFO) £18
- Caramelised lemon tart. crème fraîche. raspberry sorbet £8
- Oreo cheesecake. salted caramel ice cream £8
- Sticky toffee pudding. sticky toffee sauce. Devonshire clotted cream (GFO) £8
- Passion fruit soufflé. Passoa crème anglaise £13 (GFO)
* allow 15-17 minutes.
- Rum baba. strawberries & cream £8.50
- Banana mascarpone cream pavlova. crushed milk chocolate chip cookies (GFO) £8.80
- Tiramisu panna cotta. caramel. biscotti (GFO) (DF as coconut panna cotta) £8.50
- Rhubarb bakewell. warm custard sauce £8
- Mr Whippy. white chocolate blondie. Knickerbocker glory. candied pecans. caramelised banana. dark chocolate sauce (GFO) £12
- Classic crème brûlée. shortbread (GFO) £7.90
- Profiteroles £8

WHITE SPECIAL

Pecorino, Terre di Chieti, Biologico, Italy, 2022

Apple, citrus & fresh herb aromas. Medium bodied with fresh acidity & a creamy texture on the palate. From organically grown grapes.

Dry, crisp & full flavoured

175ml - £11.50 / 250ml - £15 / Btl - £42

RED SPECIAL

The Tin Mine, Stellenbosch, South Africa, 2020

Complex nose of blackberry, cranberry & dark cherries with savoury herbs & peppery spice. Dark fruit & subtle tannins with elegant oak

175ml - £12.50 / 250ml - £16 / Btl - £45

SPARKLING SPECIAL

Meophams Phoenix Traditional Method Brut Rose, Kent, England, 2019

A lively and flirtatious sparkling rosé, crafted from pinot noir and reichensteiner

175ml - £13.50 / Btl £45

TONY & BARBARA LAITHWAITE'S SPECIAL WINES

Wyfold Brut Champagne Methode, 2016, our local 'Gold Award Winner' (Stoke Row, RG9 5LX)

Locally produced award winning sparkling wine, with rich, honeyed citrus aromas and a smooth, biscuity-rich mouthful of summer fruits - £49.00

Wyfold Rosé Champagne Methode, 2017, Gold Winning
A joyful sparkling pink that shimmers in the glass and billows with bright red-fruit aromas before mouth-filling flavours of hedgerow berries and cream - £49.00