

LUNCH AUGUST 2018

sausage roll		£3
english peas in their pods (v)		£4.5
breakfast radishes & whipped smoked cod's roe		£5.5
buttermilk chicken & herb aioli		£6.5
max's sourdough & butter		£2.5
scotch egg & rose harissa		£5
vichyssoise soup	(v)	£6.5
devilled lamb's kidneys & sourdough		£8
half a dozen dorset rock oysters with shallots		£15
cream pea & ham hock, poached arlington white egg & sourdough		£8.5
a plate of lombo (tuscan pork loin cured with fennel seed & black pepper)		£8/£15
twice baked montgomery cheddar soufflé, grain mustard & spinach (v)		£8.5
west country mussels, nduja, cider		£11
watermelon, barrel aged feta, cucumber, chilli & mint salad		£7/£15
raw fennel & apple with english peas, broad beans & berkswell salad	(v)	£7.5/£14
spinach gnudi with peas, broad beans, radishes & mint	(v)	£7.5/£14
whole cornish lemon sole, buttered samphire & shrimps		£19.5
chargrilled middlewhite pork chop, swiss chard, lentils & beetroot		£17.5
double cheeseburger, pickles & french fries (stitchleton or montgomery's)		£14
chargrilled flat iron chicken aligote potatoes, girolles, onions, tarragon & bacon		£17.5
whole gilthead bream, ratte potatoes, marmande tomatoes, anchovies (for 2)		£26.50
smoked haddock, horseradish mash, poached egg & hollandaise		£15
battered cornish haddock with fat chips, peas & tartare sauce		£14
whole roast cornish mackerel, gremolata & burnt lemon		£14
chicken & crayfish mac 'n' cheese		£18
steaks served with fries & grilled tomato		
180g flat iron		£14
280g ribeye		£25
600g chateaubriand (for 2)		£69
600g cote de beouf (for 2)		£49
sauce - bearnaise, peppercorn, sauce au roquefort or chimichurri		£2
bull's heart tomatoes		£4.5
french fries or thrice cooked chips, ratte potatoes		£4
slow cooked courgettes with parmesan & mint		£4.5
buttered spring greens or spinach		£4
rocket & parmesan		£5

allergies? please ask us for information

prices include vat, an optional 12.5% service charge will be added to all restaurant meals