



SNACKS

Coombeshead Sourdough, Salted Keen's Butter 5 Corn Ribs, Smoked Paprika, Lime 7.5
Padron Peppers, Lemon, Sea Salt 8 Merguez Scotch Egg, Pub Sauce 8.5
Short Rib Arancini, Truffle Mayonnaise 12

SEASONAL OYSTERS 4.5 each / 25 half dozen



Shallot Mignonette *or* Fennel Pickle



STARTERS

Datterini Tomato & Stracciatella Bruschetta, Tuscan Kale, Olive Oil 11
Gin Cured Loch Duart Salmon, Pickled Radish, Green Goddess Dressing 12
Cornish Crab Salad, Brioche, Brown Crab Dressing, Fresh Herbs 15
Poached Asparagus, Slow Cooked Egg, Warm Tartare Sauce, Parmesan 15
Angus Beef Tartare, Confit Egg Yolk, Sourdough 18/24

SALADS

Spring Salad, Fresh Peas, Radish, Feta, Orange Dressing 16
Grilled Sprouting Broccoli, Smoked Bacon, Anchoiade, Parmesan 16
Add Cotswold Chicken 4

MAINS

Bacon & Cheeseburger, Beetroot Relish, Horseradish Mayonnaise, House Fries 19.75
Wild Garlic & Watercress Risotto 21
Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5
Beef & Guinness Pie, Sprouting Broccoli 23
Steamed Halibut Bourguignon 28
Creedy Carver Duck Breast, Grilled Grelots, Blood Orange & Duck Sauce 31.5
Roasted Lamb Rack, Peas, Broad Beans, Braised Baby Gem, Mojo Verde 34

GRILLS

Half Cotswold Chicken, Roasted Garlic Butter, Lemon 23
Grilled Monkfish, Bouillabaisse Sauce 31
Picanha 31 Ribeye 41 Porterhouse *to Share* 90
Served with Grilled Roscoff Onions

SAUCES - 3

Peppercorn Chimichurri

VEGETABLES - 6

Cauliflower & Montgomery Cheddar Gratin London Leaf Salad, House Dressing
House Fries Hand-Cut Chips Jersey Royals, Wild Garlic Pesto
Peas à la Français Pickled Beer Battered Onion Rings Steamed Broccoli, Nduja Butter

WE'RE PROUD OF THE TEAM OF SUPPLIERS THAT WE'VE BUILT TO SUPPLY OUR KITCHENS. OUR EMPHASIS IS ALWAYS ON THE LARDER OF THE BRITISH ISLES AT ITS SEASONAL BEST WHERE POSSIBLE.

All of our meat is sourced from high welfare farms in the UK and Ireland.

We work with three exceptional meat suppliers: *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847; *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds; and the celebrated *Hannan Meats* in Moira, County Down, Northern Ireland.

In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

All of our seafood is supplied by the *Wright Brothers*, through their Brixham Market depot on the Devon coast, we only use wild fish landed by dayboats and sustainably farmed seafood.

Our fruit and vegetables come through *New Covent Garden Market*, from the finest UK and European farms and growers.

Our salad leaves are hydroponically grown in central London by *Crate to Plate* for maximum freshness, with a zero carbon footprint in terms of transportation and arrive in our kitchens within 24 hours of being harvested.

Specialist products are supplied by *Brindisa*, *Natoora* and *La Credenza*.

