



Crispy Pig Skin and Ketchup 8
Bread and Butter 5

Olives 5
Cockle Croquettes 9

Dinner 22

2 courses 28

3 courses 36

Potted Pork, Pickled Cucumbers and Wholegrain Mustard
Beetroot, Grilled Spring Onion, Pickled Walnut and Breadcrumbs
Grilled Sardines, Mojo Verde and Pickled Chilli

Slow Roast Beef Brisket, Yorkshire Pudding and Horseradish
Roast Gower Lamb and Mint Sauce
Baked Aubergine and Savoy Gratin
Chicken, Pancetta and Leek Pie (for 2 to share)

Cauliflower Cheese 8.5
Yorkshire Pudding 2

Extra Roasties 5

Vanilla Rice Pudding and Poached Plums
Bread and Butter Pudding and Custard
Chocolate Crèmeux and Crème Fraîche
Blueberry and Lemon Fool

Please inform a member of the team of any allergens or dietary requirements. All Game may contain lead shot Some Food on the Premises/Menu is cooked in Vegetable Oil that has been genetically modified.

Our daily changing menu reflects a constant creative evolution, making use of local produce at the very place and moment of their seasonal prime. This begins in the kitchen and is realised at the table. Full in heart and generous in spirit.

