

TO WET YOUR WHISTLE.....

Speculoos Old Fashioned, bourbon blitz, Sinatra Bitters.....	10.5
The reason why I lost my date, rum, strawberries, double cream.....	11
Paternoster G&T, Williams Chase gin, ruby tonic.....	12

SNACKS

House baked bread, salted butter	3
Clarence Court black pudding Scotch egg, piccalilli	7
Pork scratchings, smoked cod's roe	4
Jersey rock oysters, red wine & shallot vinegar	3.5ea

STARTERS

Cream of mushroom soup, chopped duck egg on toast.....	7
Beetroot, radish, pear, puffed barley, fresh cheese.....	8
Hay baked celeriac, apple, walnut, maple syrup.....	8
Roast bone marrow, red wine snails, shallots, parsley.....	9
Hand-raised game pie, grape chutney.....	11
Severn & Wye smoked salmon, shallots, capers.....	12
Steak tartare, violet mustard, confit egg yolk.....	14
Colchester crab, fennel, blood orange, dill	14

MEAT

Cauliflower burger, pickled red cabbage, bitter leaves, turmeric bun.....	17
Dexter beef & ale steamed suet pudding, creamed potatoes.....	21
Free range chicken Kiev, young carrots.....	23
Roast Highland venison haunch, red cabbage, turnip.....	25

FISH

Beer battered cod, chips, mushy peas, tartar sauce	18
Smoked haddock, champ, mustard sauce, rarebit	22
Newlyn plaice, burnt butter, capers, lemon, parsley	26

VEGETARIAN

Grilled Calcot onions, Jerusalem artichokes, puy lentils, garlic	18
Herb dumplings, mushroom ketchup, roast onion, fresh cheese.....	20

DESSERTS

Sticky toffee pudding, vanilla ice cream	7
Tonka bean Cambridge burnt cream, pistachio biscuit.....	7
Chocolate fondant, blood orange.....	7
Set vanilla cream, Yorkshire rhubarb, ginger nut.....	8
English cheese selection, oat cakes, grape chutney	15
Chocolate truffles	5
Sorbets & ice creams	2each

COOKED OVER CHARCOAL

Our grass-fed beef cuts are from rare breeds that require a much longer time to mature; it is this slow growing nature that gives the meat its flavour. Aged for a minimum of 42 days and butchered in house to maximise time on the bone. We have full traceability back to the farm the beast was reared on.

250gr Flat Iron, 42 Day aged	22
250gr Rump Cap, 42 Day aged	25
300gr Rib Eye, 42 Day aged.....	33
350gr Sirloin, 42 Day aged.....	35
275gr Fillet, 42 Day aged	36
250gr Gloucester Old Spot pork chop, Bramley apple sauce	20
300gr Lamb double chop, mint sauce	23
500gr Dover sole	35

MAKING THE CUT ...PERFECT FOR SHARING

Please see the blackboard or ask your server for further details

SAUCES & BUTTERS - 2.5

Chophouse butter / Green peppercorn / Red wine gravy
Béarnaise / Garlic butter / Horseradish

SIDES - 4.5

Triple cooked chips / Sprout tops, smoked pancetta / Creamed potatoes
Garlic field mushrooms / Spinach- buttered or steamed / Red cabbage
Roast onion squash & mature Cheddar (to share)

SALADS - 5/9

Winter tomato, basil
Gem hearts, anchovy dressing, rosemary sippits (add smoked chicken 3/5)
Garden leaves
Chicory, orange, walnut & stilton
Steak tartare, violet mustard, confit egg yolk, chips or salad

SET MENU

CREAM OF MUSHROOM SOUP, chopped duck egg on toast
GIN & TONIC CURED SALMON, preserved lemon, soda bread
PRESSED GUINEA FOWL & HAM HOCK TERRINE, pickled mushrooms
GRILLED HERITAGE BEETROOT, Crassan pear, goats' curd, mustard leaf

FISH CAKE, buttered leeks, seaweed
BLYTHBURGH PORK BELLY, roast apple, wild oregano, chard
GRILLED CALCOT ONIONS, Jerusalem artichokes, puy lentils, garlic dressing
BRAISED BEEF SHORT RIB, creamed potatoes, shallot & watercress
(£4 supplement)

SET VANILLA CREAM, Yorkshire rhubarb, ginger nut
MRS KIRKHAM'S LANCASHIRE CHEESE, chutney, oatcakes
WARM FRANGIPANE TART, pear sorbet
SELECTION OF ICE CREAMS & SORBETS

2 COURSES: 20

3 COURSES: 25

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS AND UNPASTEURISED CHEESE MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
GAME DISHES MAY CONTAIN SHOTS.