

Eat like an impeccable pig. Oink oink...

Starters

NOCELLARA OLIVES (vg)	4.5	IMPECCABLE CHARCUTERIE PLATTER	10 / 20
ROASTED TOMATO SOUP (vg) <i>wild garlic, crispy shallot</i>	7	<i>cured meat, local cheeses, pickles, artisan bread</i>	
PIGS IN BLANKETS	7.5	6 LOCAL OYSTERS	17
<i>fried brioche, rocket, pork crumble, honey & mustard dressing</i>		<i>mignonette sauce, samphire, lemon & tabasco</i>	
DUCK LIVER PARFAIT	9	PANKO SOFT SHELL CRAB	14
<i>spiced plum chutney, herb salad, sourdough toast</i>		<i>crab, avocado, pepper & cucumber tian, brown crab mayo, lemon purée</i>	
		CREAMY BURRATTA CHEESE	8.5
		<i>heritage tomatoes, pesto & foccacia croutons</i>	

Mains

BROAD BEAN, SALT BAKED BEETROOT & ASPARAGUS RISOTTO (v) <i>Parmesan, black garlic purée & hazelnut dukkah</i>	15
BEER BATTERED FISH & CHIPS <i>musby peas, tartar sauce, chippy sauce & lemon</i>	16
THYME & GARLIC MARINATED CHICKEN <i>wild mushroom velouté, hispy cabbage, crispy pancetta potato croquette</i>	18.5
VEGAN BEETROOT BURGER (vg) <i>pretzel bun, sriracha mayo, vegan cheese, crispy onions & tomato</i>	15
WAGYU BURGER <i>brioche, impeccable sauce, Montgomery Cheddar, crispy onions & tomato</i>	16.5

Grills

8oz FILLET STEAK	32.5
10oz 30 DAY MATURED RIBEYE STEAK	30
GLOUCESTER OLD SPOT PORK CHOP	19.5
LIME & CHILLI MARINATED MONKFISH	22
JUMBO KING PRAWNS <i>(approx. 100g)</i>	11.5
BUTTERFLIED LOCAL LANGOUSTINE	19.5
1/2 GRILLED LOBSTER	market price

All served with watercress, slow roast tomato, fries, roasted shallot & a sauce: - béarnaise, peppercorn, garlic butter, Roquefort sauce

Upgrade your side of fries to any side - 2.5

Sides

TRUFFLE & PARSLEY FRIES	4.5
HAND CUT CHIPS	4
BUTTERED SEASONAL GREENS	3
MUSTARD & CRISPY ONION MASH	4
CREAMY MASH	3.5
PHILLY CHEESESTEAK FRIES <i>roasted peppers, chilli, shallots & soy glaze</i>	5

Daily Sharing Specials

Sharing dishes are for a maximum of 2 people

FRIDAY	
HODGSONS FISH & SHELLFISH PIE	28
<i>Gruyère duchess potato, French bean, avocado, heirloom tomato salad</i>	
SATURDAY	
PLATEAU DE FRUITS DE MER	60
<i>oysters, crab, lobster or langoustines, beer battered cod, mussels, seared tuna loin, king prawns, marinated monkfish, bread, shallot sauce, tabasco & aioli</i>	
SUNDAY	
ROASTED CÔTE DE BOEUF	20 supp

Desserts

RHUBARB & MASCARPONE CHEESECAKE <i>cookie crumb, ginger & caramel ice cream</i>	7.5	SELECTION OF LOCAL CHEESES <i>truffle honey, bloody Mary chutney, Nocellara olives, quince jelly, biscuits & sourdough</i>	11.5
STICKY TOFFEE PUDDING <i>salted caramel sauce, & black treacle ice cream</i>	7.5	Café Gourmand <i>Tea or Coffee & trio of miniature desserts</i>	12
CHOCOLATE DELICE <i>Griottines cherries, hazelnut & tonka bean ice cream</i>	8	<i>Sticky toffee pudding - Rhubarb & mascarpone cheesecake - Vanilla bean ice cream, roasted hazelnuts, salted caramel, chantilly & chocolate sundae</i>	
SELECTION OF ICE CREAM & SORBETS	6.5		

For advice on food allergies and intolerances, please speak to a member of our team who will be able to assist. All prices are inclusive of VAT.



House Selection & Wines by the Glass

Full wine list available upon request

SPARKLING	125ml	Bottle
Prosecco DOC Corte delle Calli Extra Dry, Veneto, Italy N.V.	5.20	29
Viticoltori Acquesi Rosé Brut, Piedmont, Italy N.V.	5.60	31
Taittinger, Prestige Brut, Reims, France N.V.	11.90	58
Taittinger, Prestige Rosé, Reims, France N.V.		68

WHITE WINES	175ml	500ml Carafe	Bottle
Candidato Bianco, Viura, Vino de la Tierra de Castilla, Spain 2019	4.90	13.70	21
Montalto Pinot Grigio, Sicily, Italy 2018	5.90	16.40	25
Featherdrop Sauvignon Blanc, Marlborough, New Zealand 2019	6.90	19	29
Accadia Consono Verdicchio, Italy 2016	6.70	18.40	28

RED WINES	175ml	500ml Carafe	Bottle
Candidato Tinto, Tempranillo, Vino de la Tierra de Castilla, Spain 2019	4.90	13.70	21
Regaleali Nero D'Avola, Sicilia IGT, Italy 2017	7.80	21.40	33
Deakin Estate Shiraz, Victoria Australia 2018	6.70	18.40	28
Château de Parenchère, Bordeaux Supérieur, France 2016	8	22.50	36

ROSÉ WINES	175ml	500ml Carafe	Bottle
Nina Zinfandel Blush, Puglia, Italy 2018	5.70	15.70	24
Rosé Domaine Coste, Vin de Pays des Côtes de Thonge, France 2018	6.80	18.60	28



Please scan to access our full wine list



Please scan to access our full bar list

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