



Eggs – Our free-range eggs are farmed by Clarence Court, Wiltshire

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| Eggs Benedict Thick cut smoked bacon, hollandaise, poached eggs, muffin | 9.50 |
| Eggs Florentine (v) Sprouting broccoli, greens, poached eggs, sumac hollandaise, muffin | 8.95 |
| Three eggs scrambled + truffle butter (v) Grilled sourdough, lots of Parmesan cheese | 8.50 |
| Steak + eggs Goose skirt steak, hash browns, fried eggs, bloody mary tomatoes | 14.25 |

Staples

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| Campfire breakfast Thick cut bacon, sausage, pork belly, Stornoway black pudding, fried egg, mushroom, house baked beans, hash brown, toast | for one 12.50 / for two to share 23.95 |
| Avocado + lime, coriander, toasted seeds, chilli flakes, poached eggs (v) Grilled sourdough | 7.95 |
| Our vegan breakfast (ve) House baked beans, charred sweetcorn, confit tomato, spinach, hash brown, roasted mushroom | 8.50 |
| Belgian waffles and maple syrup (v) With Cheddar Valley berries, strawberry butter | 7.95 |
| With thick cut bacon | 8.95 |

From 12pm

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| Butcombe beer bread + smoked whipped butter (v) | 3.95 |
| Porlock Bay Oysters – Raw - red wine + shallot / Grilled – Vietnamese | each 3.75 |

Starters

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| Pork + prune terrine + chutney + toast | 7.50 |
| House charcuterie + 'fish'cuterie of the day | 6.50 |
| Grilled asparagus bruschetta + peas, broad beans, vegan feta, black garlic (ve) | 7.95 |
| Whipped smoked cod's roe + raw summer vegetables, sumac | 7.50 |
| Ox cheek + beef dripping doughnut – horseradish crème fraiche | 8.50 |

Salads

Small 8.50 / Large 12.95

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| Grilled broccoli - whipped goats' cheese, courgette, fennel, herbs, orange + pine nut dressing (v, veo) |
| Whitmore Caesar - smoked chicken, chicken skin crackling, baby gem +bacon fat croutons |
| Panzanella – English tomatoes, basil, charred cucumber, red onion, torn bread (ve) <i>(add Lardo 1.00/2.00)</i> |

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly – Ask a member of staff for gluten friendly options. Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



From the Robata Grill

(See our blackboard for today's cuts from our dry-aging fridge)

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| 28 day dry-aged goose skirt steak 300g + smoked salt | 14.95 |
| Pork tomahawk steak 450g + mustard aioli + sage | 18.50 |
| Pork belly + onion thyme gravy | 13.50 |
| Brixham Market skate wing + burnt lemon + seaweed butter | 19.95 |
| Whole seabass + tomato and caper sauce | 13.95 |
| Miso and maple glazed aubergine + toasted sesame dukkah (ve) | 11.95 |

Sauces – 2.00 each

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| Bearnaise | Stilton + mustard butter | Seaweed butter |
| Dill hollandaise | 'Devil Dip' gravy | Nduja butter |

Vegetable Sides

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| Koffman's Belgian style frites in beef dripping | 3.95 |
| Smoked Jersey Royals + nduja butter | 4.95 |
| Market greens + romesco (ve) | 4.25 |
| Mac n cheese + confit onions, Parmesan crumb (v) | 4.50 |
| Grilled corn + chilli lime butter, Parmesan (v) | 4.50 |
| English tomatoes, charred cucumber, radishes (ve) | 4.25 |
| Courgette, rocket, Parmesan salad, preserved lemon dressing (v) | 3.50 |
| Grilled hispi cabbage + stilton mustard butter, crispy onions (v) | 3.50 |

Our Suppliers & Producers

We care immensely about the quality, provenance, and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability. These guys share our passion, and we are very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

