



Small Plates

Pork + prune terrine, chutney, toast	7.95
House charcuterie of the day, cornichons, sourdough	6.50
Beef dripping donuts, smoked brisket, honey + soy sauce	8.25
Panzanella – English tomatoes, basil, charred cucumber, red onion, torn bread (ve)	8.50/12.95
Whitmore Caesar – smoked chicken, chicken skin crackling, baby gem, bacon fat croutons	8.50/12.95

Large Plates

Pork tomahawk steak, mustard aioli, sage, braised fennel	19.50
Whole seabass, tomato + caper sauce, hasselback potatoes	16.95
Ras el hanout-spiced cauliflower steak, baba ghanoush, green salad	13.95
Lamb hogget, pomme anna, artichokes, lamb jus	18.50

From the Robata grill: see our blackboard for what's on today.

Sides

Koffmann Belgian-style frites in beef dripping	3.95
Smoked Jersey Royals + 'nduja butter	4.95
Grilled hispi cabbage + Stilton butter, crispy onions (v)	4.25
Courgette, rocket, Parmesan salad, preserved lemon dressing (veo)	3.50

Sauces - 2.00 each

Bearnaise	Bordelaise
Stilton + mustard butter	Seaweed butter
'Nduja butter	

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 that 100% will be shared equally between 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.



Recycled (FSC) paper & designed for single use only.

Puddings

Robata grilled peach, basil syrup, black pepper tuile (ve)	6.95
Sticky date + toffee pudding, butterscotch sauce, pecans, rum + raisin ice cream (v)	6.50
Smoked chocolate mousse, caramel banana, Italian meringue, maple granola, toffee sauce	7.25
Nutella doughnuts, stout ice cream, hazelnut praline, honeycomb (v)	6.95

Nearly full?

Affogato – Illy Coffee espresso, vanilla ice cream, biscuit	4.50
Summer affogato – Granny Gothard's strawberry sorbet, iced limoncello	4.95
Whitmore chocolate box	6.50

Food for thought (50p from every sale of the affogatos will be donated to The Burnt Chef Project)



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

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're 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...

