



TODAY'S MENU

Oysters

Maldon Natives 3 for 14 / 6 for 26
Mignonette or Bloody Mary

Starters

Scallops Baked in the Shell, Garlic and Herb Butter 3 for 18 / 6 for 34
King Prawn and Brixham Crab Cocktail, Old Bay Seasoning 18
Devilled Kidneys, Green Peppercorn, Sourdough 16
Crown Prince Pumpkin, Buckwheat, Yoghurt, Smoked Chilli Oil (v) (veo) 10 / 18
Chalk Stream Trout, Crème Fraîche, Caviar, Buttered Rye 18

Mains

English Rose Veal Schnitzel,
Fried Duck Egg, Caper Sauce 34
Cornish Halibut on the Bone, Roast
Chicken Butter Sauce, Sea Vegetables 36
Pub Curry: Aubergine and Chickpea,
Thali Style (ve) 24
Butcombe Beer-Battered Fish and Chips 24
Jerusalem Artichoke Risotto,
Chestnut Gremolata (v) (veo) 12 / 21

Pies

Ox Cheek and Bone Marrow 28
To Share: Corn-Fed Chicken
and Mushroom 45

Daily Grill

See Our
Blackboards for Today's
Prime Cuts

Sides

New Potatoes, Chive Butter (v) 6
Seasonal Greens (v) 5.5
English Butterhead Salad (ve) 5
Gem Salad, Blue Cheese Ranch (v) 5.5
Grilled Broccoli, Lemon,
Chilli, Almonds (ve) 6
Buttered Mash (v) 6
Koffmann's Chips or Fries (ve) 6
Garlic-Buttered Mushrooms (v) 6

An optional service charge of 12.5% will be added to your bill. Allergens? Please ask your server. (v) Vegetarian (ve) Vegan (veo) Vegan option available

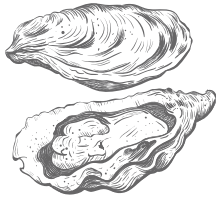


OUR SUPPLIERS



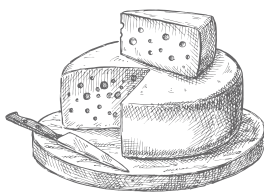
We are proud to work with some of the best suppliers, farmers and producers across the UK, bringing British and seasonal ingredients to our kitchen.

All our meat is high welfare and sourced from UK farms. We are particularly proud of our Aberdeen Angus x Hereford beef from Tim Johnson's farm in Wiltshire and we have chosen to hero this on our menu and specials board.



We source all our seafood sustainably from the Direct Seafoods depot in London from the Devon coast, and from award-winning fishmonger Rob Wing, based in St Mawes, Cornwall.

Our fruit and vegetables come to us from British growers in the south west - our Butcombe heartland - and through New Covent Garden Market.



Our long-standing relationships with the finest producers are featured throughout our menus; Granny Gothards' award-winning ice creams and sorbets from Devon, Harvey & Brockless fine foods from London, and Symplicity Foods, who make one of the best plant-based products on the market.