



TODAY'S MENU

Oysters

Maldon Natives 3 for 14 / 6 for 26
Mignonette | Cucumber Ketchup and Caviar | Chilli Rhubarb Marg

Starters

South Coast Scallops, Peas, Pancetta 18

Steak Tartare, St. Ewe Yolk,
Black Garlic, Cep 18

Devon Crab and King Prawn Cocktail 20

Foie Gras, Rhubarb, Brioche 22

English Asparagus,
Poached Duck Egg, Pecorino (v) 15

Market Fish Crudo,
Grapefruit, Coriander 16

Heritage Tomato, Pickled Shallot
and Basil Tart (ve) 10

Mains

Rack of Wiltshire Lamb, Jersey Royals, Peas and Broad Beans, Jus 45

Market Fish en Papillote, Spring Vegetables, Muscadet, Sea Herbs 38

Butcombe Beer-battered Fish and Chips 24

Heritage Tomato Panzanella, Stracciatella (ve) 19

Dressed Devon Crab, Pickled Fennel, Sea Herbs, Black Garlic, Fries 38

Somerset Chicken Caesar, Anchovy, Pecorino, Chicken Skin Pangrattato 22.5

Tarragon Gnocchi, English Asparagus, Whipped Ricotta, King Oyster Mushroom (v) 20

Sides

Pies

Ox Cheek and
Bone Marrow 28

To Share:
Corn-Fed Chicken,
Asparagus and
Tarragon 45



Buttered Jersey
Royals (v) 7.5

Heritage Tomato and
Pickled Fennel (ve) 6

English Asparagus,
Lemon (v) 7.5

Koffmann's Chips
or Fries (ve) 6

Seasonal Greens (v) 6

Gem Salad, Blue Cheese
Ranch (v) 6

Hash Brown Chips, Black
Garlic, Pecorino (v) 9.5

Corn Ribs,
Chicken Reduction 7



OUR SUPPLIERS



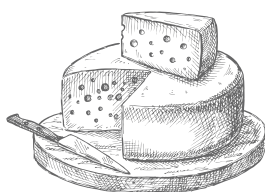
We are proud to work with some of the best suppliers, farmers and producers across the UK, bringing British and seasonal ingredients to our kitchen.

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.