



SUNDAY 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

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

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

Roasts

Roast Dry Aged Beef Rib and Yorkshire Pudding 35

Served with beef dripping roast potatoes, cauliflower cheese, vegetables, gravy and condiments

To Share: Whole Roasted Somerset Chicken, Bread, Gravy, Caesar Salad, Fries 45

Please See Our Board for Today's Special Roast

Sides

Heritage Tomato and Pickled Fennel (ve) 6

English Asparagus, Lemon (v) 7.5

Seasonal Greens (v) 6

Buttered Jersey Royals (v) 7.5

Gem Salad, Blue Cheese Ranch (v) 6

Corn Ribs, Chicken Reduction 7

Cauliflower Cheese, Pecorino,
Thyme Crumb (v) 6

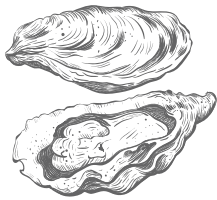


OUR SUPPLIERS



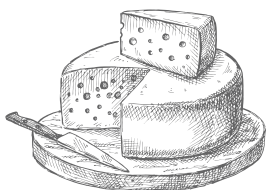
We are proud to work with some of the best suppliers, farmers and producers across the UK, bringing British and seasonal ingredients to our kitchen.

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.