

# TODAY'S MENU

## Oysters

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

## Starters

Devon Scallops, Sauce Vierge 22

Market Fish Crudo,  
Grapefruit, Coriander 16

Stokes Marsh Fillet Carpaccio,  
Merlot, Rocket, Pecorino 19

Whole Burrata, Grilled Peach, Hazels 18

Goat's Cheese Stuffed  
Courgette Flower (v) 16

Chicken Liver Parfait,  
Brioche, Chutney 17

## Mains

Ston Easton Lamb Rump, Scrumpet, Pommes Anna, Spinach, Mint 45

Heritage Tomato 'Panzanella', Stracciatella, Basil, Caper and Sherry Vinaigrette (ve) 24

Market Catch – Please Ask the Team for Details MP

English Courgette and Aubergine Parmigiana, Herb Salad, Grilled Flatbread (v) 20

Butcombe Beer-battered Fish and Chips 25

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

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

## Pies

Ox Cheek and  
Bone Marrow 28

To Share:  
Corn-Fed Chicken  
and Mushroom 45



## Sides

Heritage Tomato and  
Pickled Fennel (ve) 6

Koffmann's Chips  
or Fries (ve) 6

Seasonal Greens (v) 6  
Gem Salad, Blue Cheese  
Ranch (v) 6

Raw Courgette Salad,  
Pesto, Pine Nuts 6

Pommes Anna,  
Bacon Jam 7.5

Broccoli, Lemon, Chilli,  
Almonds (ve) 6.5



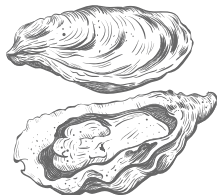
## OUR SUPPLIERS



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.

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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.

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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.