



LUNCH

Today's Oysters

Bloody Mary or Mignonette 3 for 14 / 6 for 26

Starters

- South Coast Scallops,
Anchovy Butter, Samphire 18
- Rosary Goats Cheese, Heritage Beetroot,
Walnut, Endive (v) 14
- Chicken Liver Mousse, Quince, Brioche 12
- Cornbury Estate Venison, Beauvale
Blue Butter, Artichoke 17
- Parsnip Soup, Vadouvan
Curry, Pear (ve) 14

Brunch

- Bavette Steak and Eggs, Scorched Pepper
Chimichurri, Skin-On Fries 24
- Turkish Eggs, Garlic Yoghurt, Smoked Chilli
Butter, Herb Salad, Flatbread (v) 12
- Eggs Royale, Smoked Trout,
Dill and Trout Roe Hollandaise 17
- Avocado Toast, Poached Eggs, Marinated Feta,
Pickled Shallots, Seeds (v) 15
- Add Streaky Bacon or Smoked Trout 5

Mains

- Crown Prince Pumpkin, Beauvale Blue, Pear, Buckwheat, Kale Pesto (v) (veo) 22
- Mushroom Tortelloni, Tomato and Porcini Sauce, Somerset Pecorino (v) 22
- Cornish Mussels and Clams, Butcombe Original, Smoked Bacon, Sourdough 34
- Wiltshire Pheasant Caesar, Anchovy, Parmesan, Chicken Skin Pangrattato 24
- Market Catch – Please Ask for Details MP
- Butcombe Beer-Battered Fish and Chips 25
- Ox Cheek and Bone Marrow Pie 28

Sides

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| Heritage Squash, Crème Fraîche,
Smoked Chilli (v) 8 | Beetroot, Pear, Walnut (ve) 6 |
| Seasonal Greens (v) 6 | Buttered Mash Potato (v) 6 |
| Koffmann's Chips or Fries (v) 6 | Truffle Mac 'n' Cheese,
Thyme Crumb 7 |
| Winter Green Salad, Kale Pesto (ve) 6 | Sprouts, Smoked Bacon, Chestnuts 6 |

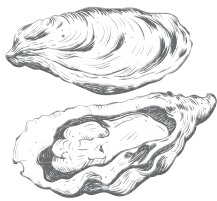


OUR SUPPLIERS



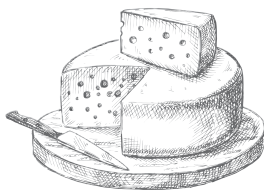
We are proud to work with some of the best suppliers, farmers and producers across the UK, bringing British and seasonal ingredients to our kitchen.

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.