



LUNCH

Maldon Oysters

Mignonette – 3 for 15 / 6 for 30

Starters

Hand-Dived Scallops Thermidor, Green Apple, Lemon Pangrattato 30

Whipped Duck Liver Parfait, Potato Pancake, Plum Ketchup, Quackling 10

Cream of Celeriac Soup, Green Apple, Blue Cheese Croutons, Pickled Garlic (v) 8

Buttermilk Fried Pheasant, Hedgerow Salad, Hot Honey, Beetroot, Pickled Blackberries 12 / 22

Cornbury Estate Venison Carpaccio, Kohlrabi Remoulade, Blackberry Vinaigrette, Parsnip Crisps 14

King Prawn and Crayfish Cocktail, Avocado, Marie Rose 15

Mains

Butcombe Beer-Battered Fish and Chips 25

Steak and Eggs, Flat Iron Steak, Two Fried Eggs, Hash Browns, Watercress, Béarnaise 26

Brixham Market Fish of the Day - Please Ask for Details MP

Corn-Fed Chicken Supreme, King Oyster Mushrooms, Thyme Rosti, Prosciutto, Wild Mushroom Velouté 28

Roast Squash and Sage Ravioli, Crown Prince Pumpkin, Chard, Pumpkin Seeds, Smoked Chilli Oil (ve) 20

Jerusalem Artichoke Risotto, Chestnut and Winter Herb Gremolata (v) (veo) 16

Pies

Ox Cheek and
Bone Marrow Pie 30

Herb-Roasted Chicken
and Wild Mushroom Pie,
Mash, Greens and
Proper Gravy 23
For 2-3 to Share 46

Sides

Pub Chips or Fries (v) 6.5
English Garden Salad, Radish
and Herbs (ve) 6.5

Buttered Mash Potato (v) 7

Seasonal Greens,
Garlic Butter (v) 6.5

Three Cheese Truffled Mac N'
Cheese, Thyme Crumb (v) 7.5

Heritage Squash, Crème Fraîche
and Smoked Chilli 7

Potato Dauphinoise,
English Pecorino 8



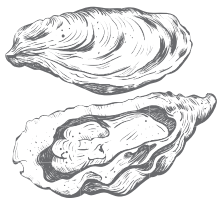


OUR SUPPLIERS



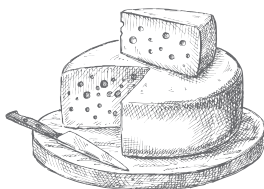
We are proud to work with some of the best suppliers, farmers and producers across the UK, bringing British and seasonal ingredients to our kitchen.

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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available. Ask about gluten-free options.

Scan the QR code for allergen and nutritional information.

Please let us know about any allergies or dietary restrictions before ordering. As we cook fresh on-site, all allergens are present in our kitchens and some of our ingredients carry "may contain" warnings. Because of this, we cannot guarantee that menu items will be completely free of a specific allergen; however, we will do everything we can to accommodate you.

A discretionary service charge of 12.5% will be added to your bill and split between today's team.

