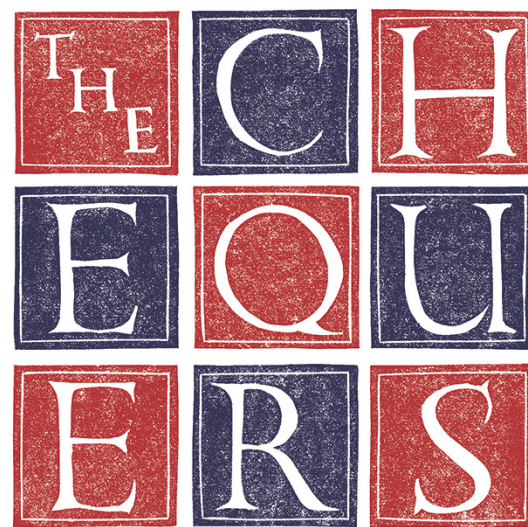


STARTERS

Twice baked cheddar soufflé, spinach & grain mustard (v)	12
Devilleed kidneys on toasted sourdough	13
Celeriac & apple soup with sourdough (v)	8
Tuna & avocado tartare, Avruga caviar, melba toast	15
Cornish scallops with house butter	15
Chorizo baked egg, prosciutto	12



GRILL

Our steaks are 28 day aged Hereford beef cattle
served with fries, triple-cooked chips or creamy mash potato

220g Flat iron	27
280g Ribeye	38
900g Prime rib 2 or more	90
Chicken paillard, braised lentils and aioli	24
Tamworth pork chop, butterbean stew	24
Sauces - Chimichurri, Peppercorn, Béarnaise or Stilton Hollandaise	3.50

SNACKS

Buttermilk chicken, herb aioli	9
Padron peppers, smoked paprika (ve)	8
Ham & cheese croquettes	8
Grilled chicken skewers, flat bread	10
Scotch egg, mustard ketchup	8
Salmon & cod fishcakes	10
Brisket bites with harissa mayo	9

BURGERS	Cheeseburger	19
	<i>Cheese slice, mature cheddar or Stilton & fries</i>	
	Buttermilk chicken cheeseburger	20
	<i>Pickled onion, bacon, tomato, lettuce, brown butter mayonnaise & fries</i>	
French dip	21	
<i>Slow cooked brisket, fontina cheese, jalapenos & fries</i>		
Filet-O-fish	21	
<i>with lettuce, chive & crème fraîche dressing, with cucumber & fries</i>		

SIDES

French fries (v)	6
Triple-cooked chips (v)	7
Sweet potato fries (v)	7
Baby gem & cucumber salad (v)	6
Mark's sourdough & Netherend butter (v)	5
Seasonal market greens (v)	7
Braised red cabbage (v)	6
Creamed spinach (v)	8

MAINS

Beer-battered haddock, triple-cooked chips, peas & tartar sauce	19
Grilled calves liver, creamed potato, crispy ham, onions & gravy	21
Duck salad, pickled carrots, spring onions, lambs lettuce, cucumber & sesame seeds	14 / 19
Wild mushroom risotto, black truffle, parmesan (v & ve option)	21
Pan fried hake, anchovies, slow cooked fennel & carrots	24
Cornish mussels cooked in Cotswold cider	11 / 23
Chequers pie, beef shin, bacon & mushroom with mash & tenderstem	21
Braised beef cheek, mash potato, black cabbage & red wine jus	23



