

SNACKS & SMALL PLATES

Cornish Jerusalem Artichoke Spread & Crisps (vg)	7	Veal Bacon Skewer birch glaze, pickles	10	Nocellara Olives	6
				Sourdough Bread & Butter	7

STARTERS

Marmite Tart (v) cauliflower & lemon salad	13	3 Cumbrae Scottish Oysters oyster mayo	20
Steak Tartare egg yolk, bone marrow, 'Bloody Mary' dressing	18	Dressed Crab cucumber, apple, brown crab, soda bread	28
Leek, Peas & Potato Soup (v) served chilled	14	Tuna Tartare Chef's Owen Isle of Wight tomatoes, green chilli, espelette, olive oil	22
Garden Vegetable & Flower Bed Salad (vg) carrot dressing & carrot top pesto	14		

MAINS

Rope-Grown Scottish Mussels English sparkling wine, wild garlic & parsley, anchovy flatbread	22
Grilled Sea Trout buttered Jersey Royals, horseradish sauce	34
Railway Mutton Curry fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flatbread	29
The OG Kiev (h) herb-fed chicken, wild garlic cultured butter, chicken & mushroom sauce	28
Suckling Pig pork belly, slow-cooked cheek, quince & mustard	35
Crispy Duck Salad (h) kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts	20
Cheese & Bacon Burger sesame bun, maple bacon & béarnaise	20
Grilled Chicken Caesar Salad gem lettuce, aged Parmesan, sourdough croutons, Parmesan breadcrumbs and anchovies	24
Fish & Chips haddock, mushy peas, tartare sauce	25
Buttermilk Chicken Sandwich bacon, lettuce, tomato, hot sauce, pickle & cheese	19
Somerset Wild Mushroom, Artichoke & Lentil Ragù (vg) truffle potatoes & vegetable crisps	22

GRILL

12 oz Ribeye Steak Aberdeen Angus, grass-fed beef	45
12 oz Rump Steak Aberdeen Angus, grass-fed beef	35

FOR TWO TO SHARE

28oz Bone-in Rib Steak Black Angus, grass-fed, dry-aged for 30 days	48 per person
35 oz Porterhouse Steak Black Angus, grass-fed, dry-aged for 30 days	65 per person

SAUCES 4

Peppercorn | Bordelaise
Grain Mustard | Béarnaise

SIDES

Truffled Mashed Potato (v) 9 Fries (vg) 7
Bacon-Creamed Spinach 8 Grilled Hispi Cabbage 8
Gem Leaf Salad (vg) 8 Isle of Wight Tomatoes 9