

# NO. 3

## BREAD

<b>Sourdough</b> , Netherend farm butter, Cotswold Gold oil and salsa verde (V, G, D, SD) (two portions)	£6
<b>Sea Salt and Rosemary Focaccia</b> , Cotswold Gold oil and romesco dip (V, G, SD) (two portions)	£7

## SNACKS & SHARERS

<b>Marinated Olives</b> , lemon, garlic and thyme (VG, GR)	£6
<b>Padron Peppers</b> , smoked paprika and chilli salt (VG)	£7
<b>Burnt Aubergine Dip</b> , feta, pomegranate and toasted sourdough (VG, SE, G, GR)	£10
<b>Whole Baked Camembert</b> , garlic, rosemary, chilli jam and toasted sourdough (V, D, SD, GR, G)	£14
<b>Smoked Salmon Platter</b> , capers, pickled shallots, parsley, burnt lemon and sourdough bread (F, G, SD)	£12/£18
<b>Charcuterie Platter</b> , salami, chorizo, terrine, hogs' pudding, piccalilli, cornichons and sourdough bread (G, SD, E, MU)	£12/£18

## SMALL PLATES *Perfect for sharing around the table as starters or as your main meal*

<b>Mushroom Arancini</b> , aioli, Parmesan and truffle oil (G, E, GR, D)	£9
<b>Ham Hock Terrine</b> , crispy fried brie, celeriac remoulade, crackling and apple ketchup (G, D, E, MU, SD)	£12
<b>Ox Cheeks Croquettes</b> , horseradish mayonnaise, salsa verde and red wine jus (G, E, SD)	£12
<b>Lightly Cured Salmon</b> , whipped smoked salmon, pickled cucumber, and saffron crackers (G, F, D, SD)	£14
<b>Whole Burrata</b> on focaccia, radicchio, blood orange, toasted walnuts, pomegranate, and salsa verde (V, D, SD, G)	£15
<b>Cornish Scallops</b> cooked in Nduja butter and served in the half shell, smoked paprika and burnt lemon (MO, D, GR)	£18

## LARGER PLATES

<b>Cheeseburger</b> , 6oz beef patty, honey glazed bacon, lettuce, tomato, chilli jam, aioli and skinny fries (G, SD, GR, E, D)	£18
<b>Sweet Potato Masala</b> , basmati rice, toasted almonds, spring onions and spicy poppadom (VG, N, G) add King Prawns (C)	£18/£22
<b>Calf's Liver</b> , honey glazed bacon, melted onions, field mushroom, creamy mash, and red wine gravy (D, SD)	£24
<b>Slow Cooked Pork Belly</b> glazed in Gochujang, tenderstem broccoli and puffed crackling (SD, SE, S, G, GR)	£24
<b>Cornish Cod</b> , Polonaise crumbs, roast scallops, buttery samphire, burnt and creamy cauliflower (F, D, E, G, SD, MO)	£29
<b>Grilled Rib-Eye Steak (10oz) Grilled Fillet Steak (7oz)</b> served with one of our steak sauces (D)	£32/£34
<b>Beef Fillet</b> , ox cheek croustillant, butternut squash, charred greens, and red wine jus (D, SD, G, GR)	£40
<b>Extra Steak Sauces</b>	
Peppercorn (D, SD) Salsa Verde (VG, SD) Béarnaise (V, E, D, SD) Creamy Stilton (V, D)	£3

## FOR THE TABLE TO SHARE *please allow 25-45 minutes*

<b>Whole Baked Seabass</b> cooked and served on the bone with smashed new potatoes and hollandaise sauce (F, SD, E, D)	£50
<b>Grilled Tomahawk Steak</b> (42oz) served with any two of our steak sauces (D)	£85

## ON THE SIDE

<b>Salty Skinny Fries</b> , aioli and chives (V, E, GR, SD)	£4
<b>Crispy Spicy Crushed Potatoes</b> , spring onions and coriander (VG)	£5
<b>Barbecued Carrots</b> , maple syrup, dukkah spice and yoghurt (VG, N, SE)	£5
<b>Green Beans</b> , roast hazelnuts and chilli salt (VG, N)	£5
<b>Baby Gem Salad</b> , Parmesan and truffle oil (D)	£6
<b>Parmesan &amp; Truffle Fries</b> , béarnaise sauce (D, E, SD)	£7

### ALLERGEN KEY

Our allergen key is designed to help you with your menu choices, the letters on the menu are there to inform you of the allergens that are present within our dishes.

\*Please let us know if you have any allergies, intolerances, or dietary requirements before placing your order.

Not all ingredients are listed on the menu and we can not guarantee the total absence of traces of nuts or allergens.

(C) Crustaceans (CE) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (V) Vegetarian  
(N) Nuts (MO) Molluscs (MU) Mustard (S) Soya (SD) Sulphur Dioxide (SE) Sesame Seeds (VG) Vegan (GR) Garlic

A discretionary 12.5% service charge will be added to your final bill. Which will then be shared equally between all our staff

All prices are inclusive of VAT