

STARTERS

Wild garlic and spinach soup, garlic croutons 5.5

Garden salad, pickled baby vegetables, whipped goat's curd 6

Seared scallops, cauliflower rice, pea panna cotta,
lotus root crisp 10

Cornish crab cake, Jerusalem artichoke, samphire, capers 7

Pressed beef short rib, candied beetroot and redcurrants 6.5

SANDWICHES

SERVED 11.00 – 18.00

Cumberland sausage, fried onion, blue cheese
and mustard mayo roll, fries 6.5

Steak and cheese baguette, Dijon mustard, fries 10

Wild mushrooms and poached egg on toast 6.5

Fish finger, iceberg and tartar sauce sandwich, fries 6.5

SHARING BOARDS

British Charcuterie 19

Suffolk salami, combe ham, venison and green pepper
salami, Dorset nduja and tomato pâté, caper berries,
balsamic onion, levain bread

Somerset Camembert 12

Honey baked with vegetable crisps, warm sourdough
and garden chutney

MAINS

"Catch of the Day"
Ask server for details

Dorset lamb medallions, crushed peas,
Jerusalem artichoke, broad beans,
lamb sauce 14.5

Rolled pork belly, Black pudding,
dauphinoise potato, curly kale,
Aspall's cider sauce 15

Classic chicken Caesar salad 14

Mushroom and Romanesque
cauliflower hot pot,
radish and pine nut salad 12

Freekeh, green bean, avocado and
pomegranate salad 12

Ale battered cod and chips, mushy
peas, tartare sauce 14

Rump steak, mushrooms, tomatoes,
chips, Béarnaise sauce 19

White bear burger and chips 13
(Add bacon/ blue cheese/ onion rings for 1.5)

Cumberland sausage,
cheese and chive mash,
onion gravy 13

Beef shin and Camden pale ale cottage
pie, roasted rainbow carrots, gravy 17

Cornish bass, salsify parsley root
and sea purslane 16

WHAT WE'RE FAMOUS FOR

Beef wellington, beetroot
and wild mushrooms 23

Cote de boeuf, chips,
mushroom and leek crumble,
grilled tomato, bone marrow butter (for two) 45

SIDES – ALL AT 4

Minted Jersey royals

Caesar salad

Roasted Rainbow carrots

Chips

Cheese and chive mash

Onion rings

DESSERTS – ASK YOUR SERVER FOR A MENU

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
Parties of 8 and more are subject to a discretionary 12.5% service charge.