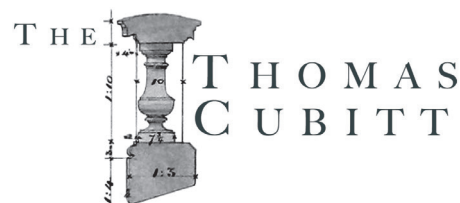


# FOOD MENU

Please log into our Wifi to submit your details for Track & Trace as per the government guidelines



Stone-baked bread, salted butter 3

## STARTERS

Chilli salt squid, smoked chilli & lime 9

Heritage beetroot terrine, pickled walnuts, iced goat's cheese 8.5

Violet artichokes, purple potatoes, soy, lemon & date chutney 9

Beef tartare, nasturtiums, confit egg yolk, beef-fat brioche 12 / 20

Smoked mackerel, cucumber, borage, pumpnickel crisps 9.5

Hand-dived scallop, glazed pig cheek, caramelised cauliflower 14

## MAINS

Chicken Caesar salad, gem lettuce, pancetta, croutons, soft boiled egg, white anchovies 14

Caramelised onion tarte tatin, creamed watercress, truffled buttermilk 18

Ballotine of rabbit, heritage carrots, chanterelles, tarragon jus 21

Pan-fried stone bass, squid ink gnocchi, lovage, burnt lemon dressing 20

Traditional breed beef fillet, tongue & cheek, kohlrabi, sautéed spinach, red wine jus 28

Roasted lamb rump, roasted sweet potato, runner beans, chanterelles, pomegranate jus 22

Beer battered haddock, triple cooked chips, crushed peas, tartare sauce 17

Dry-aged beef burger, Guinness onions, blue cheese & horseradish mayonnaise, fries 17

Today's house pie 16.5

## SIDES

Plain or truffle & parmesan fries 4.5 / 5.5

Creamed leeks, bacon & chives 5

Mixed leaf salad, lemon dressing 4.5

Buttered kale 5

## PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream 8

Plum & blackberry crumble, custard 7.5

Pine honey panna cotta, pear, yoghurt sorbet, bee pollen 7.5

Dark chocolate fondant, fig ice cream, port syrup 8

Keen's Cheddar, Bath soft, Perl Las, Baronet, quince, fig chutney & biscuits 12

*An optional 12.5% service charge will be added to your bill.  
Please inform our staff if you have any dietary or allergen requirements.*

## LOCAL

We are passionate about our provenance and all our ingredients are seriously and sustainably sourced in the UK to create a true 'farm-to-fork' experience using farms that we trust.



### OUR BEEF

We use all traditional breeds, our favourite being White Park from Lyons Hill Farm in Dorset. Our beef is grass-fed to full maturity in 3.5 years meaning it is lean and full of flavour. Our cattle are then dry aged for 30 days to ensure maximum tenderness.



### OUR PORK

We use rare breeds such as Middle White and Iron-Age which are Free-range and outdoor bred and fed a cereal-based diet producing a fully flavoured meat, with just the right amount of fat.



### OUR CHICKEN

All our chicken comes from Castlemead Farm in Somerset where they are free to roam and grow in their own time whilst being fed on locally grown cereals making their meat succulent, firm and rich in flavour.



### OUR FISH

From sea/river to plate in less than 48 hours, sustainably caught and fully traceable. We never buy endangered species and always prefer to source from the wild. We love Chalk Stream Trout from the rivers Test & Itchen in Hampshire.

## SEASONAL

We work with the best, small and independent suppliers allowing us to buy quality produce which reflect the seasons. This means our menus change every 6-8 weeks showcasing the best the season has to offer.



### OUR GAME

We always make the most of game season and source all our produce from Lyons Hill Farm where Mark, the farmer, hunts it himself and gives us the pick of the season.



### OUR VEG

We only use British vegetables in our dishes which are locally sourced and organic. We make the most of what each season has to offer.

## SUSTAINABLE

We think about the environment, we make the most of what we buy, and nothing goes to waste.



We are proud to be a founding member of the Sustainable Restaurant Association and are always striving to do the best for the environment. We carefully craft our menus to ensure we use all the ingredients which enter into our kitchens, through our daily specials and by butchering our meat in house we can ensure that nothing goes to waste. We make the most of every part of the amazing produce we buy.



We work with the Green Earth Appeal raising money and awareness in sustainability for the future of our planet. By taking 99p off your bill the donations help plant trees in the developing world, which not only helps counterbalance the carbon footprint of your meal but will provide empowerment and opportunity for some of the world's poorest communities.

**Trees planted to date: 100.000 | Pledge for 2020: 200.000**

*The Thomas Cubitt*  
BELGRAVIA

*The Orange*  
PIMLICO

*The Grazing Goat*  
MARYLEBONE

*The Alfred Tennyson*  
KNIGHTSBRIDGE

*The Coach Makers Arms*  
MARYLEBONE

*The Beau Brummell*  
PICCADILLY