THINK DRINK // Caperati South African aperitif made with Chenin Bla	-	e Dief & Tonic inchona Bark		9
MALDON ROCK OYSTERS // Lemon, Mignonette, Tabasco 3			/	10.5
SOURDOUGH LOAF // W	hipped	Butters		
	Salte	ed		5
	Ndu	ja		6
	Ancl	novy, Caper & Herb		6
STARTERS				
Delica Squash Soup, Creme Fraiche, Toasted Pumpkin Seeds, Focaccia v				8.5
Crispy Pork Belly Scrumpet, Apple & Mustard Sauce, Celeriac Remoulade				10
Pork, Prune & Pistachio Terrine, Cranberry & Port Chutney, Toasted Sourdough Blood Orange, Bath Blue, Winter Chicory, Candied Walnuts, Honey & Mustard Dressing v				11
Marinated Sea Bass, Pickled Vegetables, Puntarella, Tapenade				13 13
Crab Raviolo, Shellfish Sauce, Wilted Gem				13 17
				,
MAINS				
Pan Fried Crown Prince Risotto Cake, Tempura Purple Sprouting Broccoli, Romesco <b>vegan</b>				18
Hand Cut Pappardelle, Artichoke & Porcini Mushroom Cream Sauce, Fennel & Chilli Crumb ${\bf v}$				19
Curried Lamb Shoulder Pie, Split Fava Beans, Grilled Tenderstem, Lamb Gravy				22
Otter Valley Chicken Schnitzel, Braised Cabbage, Garlic Butter Pan Roast Monkfish, Creamed Butter Bean Stew, Roast Leeks & Mussels				25
Pan Roast Monkrish, Creamed Butter Bo	ean Stev	v, Roast Leeks & Mussels		28
GRILL				
Skate Wing, Cafe De Paris Sauce				23
Dry Aged Blythburgh Pork Chop, Apple Sauce				22
Dry Aged 10 oz Sirloin				31
Dry Aged 10 oz Ribeye				31
TO SHARE // With a choice of 2 sid	les // ple	ease allow for longer cooking & resting times		
600g Dry Aged Bavette				60
Dry Aged Cote de Boeuf			9.5/10	og
Dry Aged Chateaubriand			13.5/10	og
Add Bearnaise / Peppercorn / Cafe De Paris	3			
SIDES				
Skin on Fries	5	Mashed Potatoes, Olive Oil		6
Seasonal Greens, Garlic & Chilli	5	Hand Cut Triple Cooked Chips		6
Bromham Carrots, Cumin & Honey	5	Roasted Ratte Potatoes, Cafe De Paris Butte	r	6
Green Salad, House Dressing				5
Baby Gem Caesar, Anchovy Dressing, Parmesan, Sourdough Crumb				7

Please make us aware of any allergies or intolerances. A discretionary 12.5% service charge is added to all bills. 100% if this goes to our lovely team.