

TIPPLES

Cooth orchard '21 vintage still cider 9.5
Home orchard '22 vintage "single orchard" sparkling cider 11
Plum negroni 14

TO START

Crab on rye brioche 17
Ember roasted carrot, labneh, hazelnuts 10
Woodfired aubergine & miso dip, sesame 9
Beef tartare, beef dripping toast, parmesan 15
Trout roe, sour cream, red onion, dill, flat bread 9
Tempura purple sprouting broccoli, burnt lemon aioli 10
Devilled lamb's kidneys 14
Potato & mushroom dumplings, sheep's yoghurt 18
Delica pumpkin, pickled walnut, kale 16



FROM THE EMBERS

Shellfish rice, diver caught scallop 35
Duck & bacon cassoulet 38

GRILL

Rotisserie ½ chicken & burnt lemon aioli 24
Wild seabass, smoked velouté, seashore vegetables 35
Middlewhite pork, burnt apple, anchovy 36
Braised fallow deer, celeriac, pickled red cabbage 28

SIDES

Triple cooked chips 6
Iberiko tomatoes & shallots 7
Purple sprouting broccoli, harissa 6
Mash, bone marrow, gravy 10
Bbq hispi cabbage & miso butter 6
Winter leaves, anchovy dressing 6

Belu Still or Sparkling Water -1.5

Prices include VAT. An optional service charge of 12.5% will be added to your bill.

Allergens? Please ask your server.

BEEF

Cooked over locally sourced ash & beech

Galician Blond
Xose Portas in Portverde
T Bone 1kg 90
Rib 1kg 130

Aberdeen Angus
Mount Grace farm, North Yorkshire
T Bone 1kg 90
Rib 900gr 95
Rump 350gr 35

Longhorn
Richard Vaughan, Ross-on-Wye
T-Bone 1kg 120

Angus Cross
Stokes Marsh farm, Wiltshire UK
Porterhouse 1kg 110
Bone in Sirloin 95

EXTRAS

Red Wine & port sauce 4
Parsley & garlic butter 4
Peppercorn sauce 4
Roasted foie gras 15