

START

Soup of the day (V) Crusty bread, butter	£4.50
Box baked Camembert (V) Confit garlic, spiced tomato chutney, leaves, pickles, baguette	£10.95
Antipasti sharing board Cobble lane beef salami, red wine & peppercorn Suffolk salami, Somerset spicy chorizo poker, Oxsprings air dried ham, Dorset cold smoked mutton, olives, piquant peppers, cornichons, guindillas, tomato chutney, smoked mozzarella sticks, crusty bread	£15.50
Braised Ox cheek On toast, onion fritter, sticky thyme jus	£7.50
Smoked bacon & macaroni cheese Spiced tomato chutney & dressed leaf	£6.50
Bubble & squeak Poached hen egg, bacon crumb, carrot puree, crispy cabbage	£6.50
Smoked haddock & leek fish cake Tomato & chive beurre blanc	£6.50
Potted garlic button mushrooms (V) Parmesan croute & rocket	£6.00
Winter salad (V/N) Roasted butter nut squash, beetroot, basil and feta with hazelnut oil, balsamic reduction, smoked sea salt & mixed seeds	£7.50

SIDES

Bowl of chips (V)	£3.00
Seasonal vegetables (V)	£3.00
Mashed potatoes (V)	£3.00
House salad (V)	£3.00
Confit garlic & crusty bread (V)	£3.00

Please let us know if you suffer from any food allergies or dietary restrictions or would like to see our folder containing a list of dishes containing any of the EU top 14 allergens. We use unpasteurised cheeses in our kitchen- please let us know if you would like an alternative. An optional service charge of 10% is added to parties of 8 or more. (V) – suitable for vegetarians (N) – contains nuts. The Environmental Health Officer advises that eating partially or uncooked meat, seafood and eggs may increase your risk for foodborne illness particularly if you have certain medical conditions.

MAIN

Braised shin of beef Spring onion & herb mash, baby onions, pancetta & red wine jus	£16.50
8oz pork chop Sage and onion rosti, savoy cabbage, Clonakilty black pudding crumb & apple jus	£16.50
Roasted guinea fowl & chicken liver stuffed thigh Pomme puree, pancetta & sautéed sprouts, with red currant jus	£17.50
8oz fillet on the bone Confit garlic and thyme potato fondant, cooked in beef dripping, wild mushroom sauce, chantenay carrots & pink pepper corn butter	£28.00
Chicken Cafreal Buttered urad dal & red lentil dumplings	£15.50
Cod saltimbocca Wrapped in oxsprings air dried ham & a single sage leaf, roasted in lemon & caper beurre noisette with spinach, pomme dauphine, chargrilled baby gem & peas	£18.00
Fish of the day (See server) Winter ratatouille, cherry tomatoes, chunky chips & sauce gribiche	£17.50
Spicy tomato gnocci (V) White beans & vegan sausage, roasted root vegetables, cherry tomatoes & balsamic reduction	£15.50



STEAKS

All steaks served with home-made chips, roasted field mushroom, rocket salad & a choice of sauce: Green pepper corn sauce, café de Paris butter or red wine & shallot butter

8oz Sebastian's rump	£19.00
10oz Sebastian's Rib eye	£22.00