

For the Table

Cotswold Bakery Sourdough, Anchovy & Caper Butter 6 Tricolore Olives 5 Padron Peppers, Smoked Salt 5 Maldon Oysters, Green Tabasco, Mignolette 4 | 22 | 40 Smoked Marcona Almond 5 Uncle Rodgers Biltong, Traditional / Spicy 5 Crispy Pork Bites, Teriyaki 6

SAMPLE MENU

Beef in Coal Oil, Kohlrabi, Sunflower Seed, Crispy Shallots 14

Cornish Curried White Crab, Brown Butter Toast, Cashew Nuts 15

Aged Beef Short Rib Arancini, Gravy Mayo, Pecorino 7

Grilled Mackerel, Textures of Beetroot, Horseradish Cream 10

Cauliflower Veloute, Crispy Chilli Oil 11

Bone Marrow Canoe, Pecorino, Sourdough Toast 12

FAMILY SERVED ROASTS

All served with Roast Potatoes, Smoked Cauliflower Cheese, Vanilla Glazed Parsnip, Orange & Anise Carrots, Creamed Greens & Bacon, Gravy

Devon Ruby Red Sirloin, Short Rib Yorkie, Henry's Horseradish 24

Henry's Fennel Sced Porchetta, Pulled Pork Yorkie, Burnt Apple Sauce 22

Whole Roated Plaice, Brown Crab Gravy, Samphire 26

Roasted Squash, Squash Puree, Gremolata, Walnut 18

Chateaubriand To Share, Short Rib Yorkie, Henry's Horseradish 28 each

Half a Lands End Lobster, Oak Smoked Chilli & Garlic Butter, Rocket Salad, Lobster Fries 28

Shetland Mussels, Puttanesca, Cotswold Sourdough 15

Dry Aged Beef Burger, Short Rib, Gravy Mayonnaise, Smoked Applewood Cheddar 18

Henry's Lobster Roll, Warm Buttered Lobster, Curried Crab, Agurkesalat, Pecorino 22

Tandoori Monkfish Tail, Makhani Sauce, Coriander Shoots, Pomegranate 22

Lobster Fries | Triple Cooked Chips | Green Beans & Samphire | Rocket Salad 6