~TIPPLES~

Sipello Spritz 12 / Cherry Negroni 12/ Hugo Spritz 13 / Bloody Mary 10 / Botivo Spritz (Non-Alc) 7

~NIBBLES~

Hoxton Sourdough & salted butter 4.5 / MH Scotch egg & homemade brown sauce 7.5
Radishes & cod's roe 7.5 / Wintershall beef shin croquettes with horseradish 9

~OYSTERS~

Maldon oyster *with pickled celery & horseradish* 4.5
Maldon oyster *with Kentish rhubarb & shiso* 4.5
Grilled oyster *with garlic butter and parmesan* 6

STARTERS

Heritage tomato salad *& goats curd*	12
Cured stonebass, *fennel, curried yoghurt & pickled samphire*	13
Chilled Isle of Wight tomato & cucumber soup *with Cornish crab*	13.5
Wintershall Pork rillettes *with toast & bread & butter pickles*	13.5
Roasted mushroom parfait *with pickled shallot & grilled sourdough*	14.5

MAINS

Ploughman's *with Wookey Hole cheddar, ham & homemade pork pie*	18.5
Home-reared banger *with colcannon & no-nonsense onion gravy*	19.5
Warm salad of summer vegetables *with a poached hen's egg & carrot top pesto*	20.5
Halibut *with brown shrimp, burnt butter, cucumber, kale & capers*	34

SHARING (minimum of two people)

Cornish monkfish tail *with crispy potatoes, buttered sea herbs & beurre Blanc*	80

ROASTS (*sharing platter*)

Roast Wintershall pork loin *with apple sauce*	26pp
Wintershall rump heart *with horseradish cream*	29pp

All roasts are served with bubble & squeak croquettes, beef fat roast potatoes, buttered greens, roast carrots, parsnips, Yorkshires & proper gravy

WINTERSHALL WAGYU X HEREFORD (minimum of two people)

Onglet (500g)	55
Picanha (500g)	70
Sirloin (500g)	90

All are served with bubble & squeak croquettes, beef fat roast potatoes, buttered greens, roast carrots, parsnips, Yorkshires & proper gravy

SIDES

Crispy potatoes *& Crème Fraîche*	6
Hispi cabbage *with confit garlic & lemon*	6.5
Haymans Farm salad *with shallot vinaigrette*	8

Please let your server know about any allergies or dietary requirements.