**SAMPLE MENU**

**January**

 **Fresh Citrus Soda 5.50 / Islington Old Fashioned 13**

**Sicilian Mixed Olives 5**

**House Nuts / Wasabi Peanuts 4**

**Pork Scratchings, Apple Sauce 6**

**Grilled Goats Cheese, Chestnut Honey, Walnuts (V) 8**

**Pistachio Mortadella, Pickled Chilli 8**

**Baked Sourdough, Beef Dripping, Whipped Butter 6**

**Mixed Anchovy Fillets, Herb Oil 8**

**Wiltshire Beetroots, Pickled Fennel, Goats Curd, Olive Crumb (V) 9**

**French Onion Soup, Harrogate Blue Cheese Crostini (V) 9**

**Burnt Leek, Black Garlic Truffle Dressing, Parmesan (V) 9**

**Burrata, Courgette Pesto, Toasted Hazelnut (V) 12**

**Fowey Scallops, Garlic and Chilli Butter 18**

**Porthilly Mussels, White Wine, Cream, Warm Sourdough 22**

**Grilled Cauliflower, Smoked Aubergine Purée, Olive & Caper Salsa (VE) 17**

**Smokehouse Cheeseburger, Streaky Bacon, Burger Sauce 19**

**Pan Fried Cod, Potato, Leeks, Brown Shrimp, Butter Sauce 26**

**Bavette Steak (*served pink)* Peppercorn Sauce, Fries 26**

***Please see our steak board where we have a selection of dry aged rare breed cuts, today we have 64-day dry aged Hereford. We butcher our beef on site daily, providing you with the best British produce. All of our steaks are served with a choice of either Peppercorn Sauce, Béarnaise or Blue Cheese Sauce***

**Buttered Seasonal Greens 5**

**Chicory and Herb Salad, Sherry Dressing 5**

**Tenderstem Broccoli, Chilli Oil, Parmesan 6**

**Hand Cut Chips, Garlic Aioli 6 Beef Brisket, Macaroni & Cheese 7**

**Skin on Fries 6**