RUNNING · HORSES ·

Old Fashioned £10.5 House Negroni £10.5 Glass of House Champagne £12.5 (125ml)

Starters

Grilled Sourdough, Butter $\mathbf{v} \not \leq 4$

Marinated Olives **GF, VG** £5

Whipped Cods Roe, Radish & Seaweed Potato Crisps £,7

Curried Carrot Soup & Bread **v** £7.5

Game Terrine, Celeriac, Pickled Walnut & Brioche N £8.5

Buttermilk Fried Skate Wing, Kohlrabi Slaw & Gochujang Mayo £8.5

Beef Tartare, Cured Ox Heart & Egg Yolk £11

Mains

Cheeseburger, Caramelised Onions, Herb Sauce, Gherkins & Fries £16 (Add Bacon £2)

St Austell Mussels, Nduja, Sea Vegetables & Cider Cream £16 (Add Fries £3)

Chalk Stream Trout, Lemon Butter Sauce, Trout Roe, Baby Fennel & Mash GF £23

Pearl Barley, Wild Mushrooms, Cep & Walnut N, VG £16.5

Pie of the Day, Tenderstem Broccoli & Preserved Lemon £18.5

Duck Breast, Beetroot, Black Garlic, Duck Sausage & Plum £27

Grill

Onglet (300g) £,25

Sirloin *(300g)* £35

Rump (300g) £,27

Spatchcock Poussin £18

Aged T-Bone (1kg) £80

Served with Rocket & Parmesan, Fries & a sauce of your choice.

Red Wine Jus / Peppercorn Sauce / Blue Cheese & Honey £2.5

Sides

Chips or Fries **VG, GF** £5 Shaved
Cauliflower, Dill
& Almond
N, VG £6

Garlic Butter Baby Potatoes **v** £5 Mixed Leaf Salad **VG, GF** £,4.5

Desserts

Bourbon & Chocolate Pudding, Milk Ice Cream £7.5

Earl Grey Pannacotta, Biscoff & Rhubarb VG £7.5

Brulé Rice Pudding, Pear Sorbet £,7.5

Cheese Plate: Black Bomber, Tunworth & Stilton, Green Tomato Chutney £10