

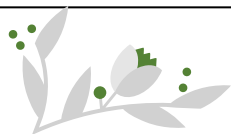
2 & 3 COURSE SET PRICE MENU

Choose from the highlighted dishes

**

2 COURSES. £24
main | starter or dessert

3 COURSES. £31
starter | main | dessert



MARCH WINES OF THE MONTH

Riversdale Estate, Sauvignon Blanc,
Martinborough 2022 (VE)
£45 per bottle

£40 per bottle | £10 per glass

*Classic green grass aromas, gooseberries &
asparagus on the palate.*

Ideal with Cured Mackerel Fillet, Leek & Haddock
Fishcake, and Market Fish of the Day.

Ferraton Samorens, Cotes du Rhone 2023
£47.50 per bottle

£42.50 per bottle | £10.50 per glass

*Medium to full bodied, fresh cherry & berry fruit
followed by a savoury earthy note.*

Enjoy with the Shepherd's Pie and steaks.

*Please note we can order selected halal meats
with a minimum of 48 hours notice.*

Mixed Nuts - £4.50
Olives. - £4.50
Artisanal Bread & Salted Butter. - £7

APPETISER

Sturia Caviar 15g- £50
blini | crème fraiche

STARTERS

Soup of the Day. (VE) - £9 **
today's seasonal flavour

Cured Mackerel Fillet. - £12 **
poached rhubarb | torched cucumber | fresh herbs

Goats Cheese Mousse. (V). - £11
golden beetroot | savoury biscuit | watercress | pecans

Arancini. (V) - £9
seasonal garnish and flavour

Roast Chicken Croquettes. - £12**
garlic & lemon mayo

Roasted Quail Breast. - £16
leg ballotine | puy lentils | sprouts & bacon |
Madeira jus

Severn & Wye Smoked Salmon. - £14
cucumber | dill | rye bread

Seared Brixham Scallops. - £16
cauliflower puree | roasted Romanesco |
white wine & caper sauce

SAUCES

Peppercorn Sauce -£2
Bordelaise Sauce - £2
Garlic Butter - £1.50

*Please advise any food allergies prior to ordering.
Note we are not an allergen-free kitchen.*

MAINS

Naturally Grass -fed British Beef.
Rump Cap £27 | Fillet £43
tomato | crispy onions | fries

Cauliflower 'Balti' Pithivier. (V) - £17 **
spinach | chickpeas | grilled paneer |
pickled shallot & cauliflower salad

Wild Market Fish of the Day. - £30
local chard | carrot puree | gremolata

Shepherds Pie. - £17 **
rich lamb mince & vegetables in gravy topped with
cheesy mashed potatoes

Leek & Haddock Fishcake. - £17**
seasonal greens | poached hen's egg |
chive butter sauce

Salt Baked Celeriac Wedge. (VE) - £20
smoked celeriac puree | seeded granola |
seasonal greens

Whole Dover Sole on the Bone. - £40
brown butter | lemon | capers | parsley

Highland Venison. - £36
venison loin | hot pot | celeriac | cavolo nero

SIDES

Buttered new potatoes. (V) - £5
Fries. (VE) - £5

Sweet potato fries. (VE) - £6.50
Honey roasted piccolo carrots. (VE) - £5
Grilled tender stem & smoky almonds. (VE) - £6
Sautéed wild mushrooms & garlic butter (V) - £6
Mixed leaf salad. (VE) - £5

DESSERTS

Warm Vanilla Poached Pear. (VE) - £10
maple, oat & seed crumble | cherry & hibiscus sorbet
Ch Petit Verdines Sauternes 75ml £10

Sticky Toffee Pudding. (V) - £10
toffee sauce | vanilla ice cream | candied pecans
Monteagudo Pedro Ximinez 75ml £10

Vanilla Crème Brulee. (V) - £9 **
shortbread biscuit

Rhubarb & Custard Iced Parfait. (V) - £10
poached rhubarb | ginger crumble
Nerderberg Noble Late Harvest 75ml £10

Chocolate Truffles - £6

Ice Cream. (V)- £2.50 per scoop **

Sorbet. (VE) - £2.50 per scoop **

British & Irish Cheese.

£12 for 3 | £17 for 5 | £60 for platter
chutney | crackers | fruit | celery
Ferreira Tawny Port 100ml £10



*12.5% discretionary service charge will be added
to your bill to be shared amongst all members of staff.*

Our menu is **nature-led** celebrating produce
from dedicated farmers and fishermen
around Britain & Ireland.

Aubrey Allen, the Coventry butcher and Royal
Warrant holder, supplies our strictly **free range**
meats & farmhouse cheese.

Wild fish arrives daily direct from Royal Warrant
holder **Channel Fisheries** who purchase from day
boats landing their catch at Brixham market.
Pershore based **Worcester Produce** supply our
freshly picked **fruit & vegetables** from gorgeous
fields in Worcs, Heref & Warks.

WHOLE FISH & SPECIAL BEEF CUTS TO SHARE

GRILLED WHOLE FISH ON THE BONE

Order a large fish such as
Turbot, Plaice, Brill served with
perfect seasonal accompaniments.
Please order 72 hours before you dine.
Market price on availability.

SPECIAL CUTS OF NATURALLY GRASS-FED BEEF

Cooked over our Whittle & Flame coals,
these cuts of dry aged beef are really special.
If you want a larger size, please ask!
Please order 48 hours before you dine.

T-Bone 24oz £75 | Cote de Boeuf 24oz. £85

Chapter.

KITCHEN | BAR | TERRACE