

Farm-to-table dining, featuring the best West Country producers as well as every seasonal ingredient that comes straight from the Great Durnford Estate

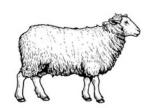
> Available Monday to Saturday 12:00 - 14:30 | 18:00 - 20:30

Snacks

Kentucky Fried Partridge, Hot Honey £6 Hash Brown Bites, Black Garlic Mayo £6 Breadsticks, Pumpkin Hummus £6 Real Cure Charcuterie Selection £8

Starters

Braised Durnford Lamb, Slow Cooked Egg, Lamb Fat Soldiers £15
Estate Game Terrine, Port and Onion Chutney, Treacle Loaf £13
Confit Chalk Stream Trout, Pickled Beetroot, Pumpernickel £14
Wild Mushroom Tart, Nasturtium, Spenwood Custard £13 V | VG*
Roasted Pumpkin Filled Pasta, Pumpkin Seed Romesco, Sage £12 V



Mains



Durnford Estate Game, Maitake, Mushroom Ragout, Rowan Jelly £32

Durnford Estate Pheasant Breast, Celeriac, Roasted Apple, Salsify £30

Celeriac & Black Truffle Pithivier, Roasted Yeast Sauce £32

Day Boat Fish, Warm Tartare Sauce, Clams Please ask a member of our team for today's price

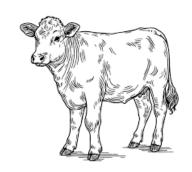
Classics

Morteau Sausage stuffed Chicken Thigh, Coq au Vin £28

Beer Battered Fish & Chips, Peas, Tartare £22

Durnford Estate Burger and Frites £22 Mayonnaise, Ogleshield, Bacon, Pickle

30 Day Aged Steak served with Frites & Peppercorn Sauce Please ask a member of our team for today's offer (Limited availability)



Sides *£4.50*

Mash | Frites *Add Cheese & Truffle £4*Bitter Leaves Salad | Nasturtium Buttered Greens | Maple Glazed Carrots

V - Vegetarian | VG - Vegan | V* - Vegetarian Option Available | VG* - Vegan Option Available