

SNACKS Served all day

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

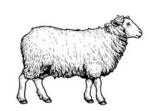
> Available Monday to Saturday 12:00 - 14:30 | 18:00 - 20:30

Kentucky Fried Partridge, Hot Honey £6 Caramelised Onion and Cheese Croquettes £7 Chili Beef Croquettes, Sour Cream £8 Hash Brown Bites, Chipotle Mayo £6 Prawn Toast, Kewpie, Furikake £8

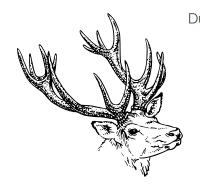
Starters

Braised Durnford Estate Lamb, Slow Cooked Egg, Beef Fat Soldiers £15 Estate Game Terrine, Port and Onion Chutney, Treacle Loaf £13 Argentinian Red Prawns, Ajo Blanco, Grapes & Celery £14 Smoked Mackerel Rillette, Potato Salad, Soda Bread £12.50 Burnt Leek Tart, Cheese Custard, Bitter Leaves £13 V | VG*

Roasted Pumpkin Filled Pasta, Pumpkin Seed Romesco, Sage £12 V



Mains



Durnford Estate Pigeon, Chicory, Hibiscus & Honey Dressing, Grains Ragout £32 Durnford Estate Venison, Beetroot, Ragout, Kale £32 Durnford Estate Pheasant Breast, Celeriac, Roasted Apple, Salsify £30 Cornish Brill, Braised Fennel, Broccoli, Caper Jam £34 Beetroot Risotto, Kale, Sunflower Pesto, Ricotta V VG* £24

> Day Boat Fish, Grilled Radicchio, Capers & New Potatoes Please ask a member of our team for today's price

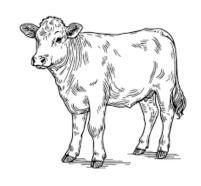
Classics

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

Steak of the Day 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