



Saturday 26th September

SNACKS

Sourdough, Bungay butter £6
Smoked Hereford croquettes, ancho mayonnaise £8
Cornish mackerel tails, Szechuan £8
Smoked cods roe, cured egg yolk, Habanada peppers £14
Cornish tuna, wasabi, confit potato, finger lime, trout roe £15
Chicken liver and foie gras parfait, Wiltshire black truffle, Parker House roll £32

STARTERS

Vesuvio tomatoes, Westcombe cheddar, pickled onion, Red Windsor apple £17
Rabbit, bacon and prune terrine, Crab apple jelly, cornichons £18
Devon smoked eel, celeriac agnolotti, parsley, ricotta salata £18
Yorkshire partridge, Pontack, Delica squash, pancetta £20

MAINS

Tropea onion tart, Ragstone, chanterelles, Cornish little leaves £30
Cornish monkfish, Norfolk sea vegetables, smoked cockle chowder £38
Yorkshire Red grouse, trimmings £60

STEAKS AND CHOPS

Please allow up to 40 minutes

Suffolk Barnsley chop 400g £39
Saddleback loin chop 400g £41
Hereford sirloin 400g £54

TO SHARE

Please allow up to 60 minutes

Aberdeen Angus sirloin 800g £86
Aberdeen Angus bone-in ribeye 800g £108

SIDES

Confit potatoes £11
Kalibos cabbage, honey, mustard, hazelnut £9
Oakleaf lettuce, pear, Shropshire blue £9

SAUCES

Bearnaise | Peppercorn | Seaweed chimichurri *£5 each*

DESSERTS

Capezzana olive oil ice cream £12
Blackberry mousse, cinnamon ice cream, honey, lime £14
Plum, polenta cake, Jersey cream £13
Pump Street 58% chocolate caramel tart, creme fraiche £14
Selection of cheeses, cherry plum jam, crackers £17

We are currently adding an optional donation of £1 to every bill to support The Open Door Community Kitchen
We currently do not accept cash. A discretionary 13.5% service charge will be added to the bill.
Please inform your server if you have any allergies or dietary requirements.
Please be aware that game birds may contain shot.