



Brunch 9-2

Poached Cackle bean eggs on homemade sourdough with hollandaise & your choice of bacon, crushed avocado, smoked salmon or spinach (extra items 50p)

£7

Full English with smoked streaky bacon, foraged mushrooms, homemade beans, sausages, toasted sour dough & your choice of Cackle bean egg

£10

Cheese & herb omelette with your choice of bacon, mushrooms, spinach or avocados

£7

Toasted homemade sourdough with preserved jam & homemade butter

£4

Vegetarian full English with sausages, foraged mushrooms, homemade beans, toasted sour dough, Cackle bean eggs

£9

Bacon, sausage or egg sandwich

£6



Small Plates

Our Seasonal Tapas

3-£12/5-£18

Organic white & black garlic roll, seeded crispbread & rosemary potato loaf with homemade butter & wild garlic emulsion
(V, GF OPTIONAL)

Tunworth cheese fritters with mustard emulsion **(V)**

Crispy chicken, black pudding & wild garlic balls with fermented kohlrabi salad

Crispy 7 spiced squid with chilli dressing
(P)

Heritage salt baked beetroot & goats curd, linseed cracker **(VG,V,GF)**

Padron peppers with chilli emulsion & goats cheese **(V,VG,GF)**

Homemade salt beef on grilled sour dough, mustard emulsion, gherkins

Hand-picked Dorset crab meat with horseradish emulsion, fresh radish & toasted home-made crumpet **(P)**

Hand dived scallop with carrot puree, fresh apple, pickled carrot **(P,GF)**

50-day grass fed minced beef kofta, celeriac wrap, mint yoghurt **(GF)**

Pan fried Evesham asparagus with truffle hollandaise, crispy bacon
(V,VG,GF OPTIONAL)

Slow braised beef croquettes with smoked cheese fondue

Pasta

Homemade wild garlic tagliatelle

with smoked cheese, chilli & lemon **(V)**
£12

Braised grass-fed beef ragout & parsley
£15

Dorset mussels & crispy squid in tomato & chilli fondue **(P)**
£13



The Grill

Slow braised grass-fed Whittington Lodge beef, beef dripping crumb, celeriac & yeast puree, mushrooms cooked in beef fat **(GF OPTIONAL)**

£17

50-day aged grass-fed Whittington Lodge beef rump with onion emulsion & black garlic glaze, wild mushrooms & spinach, confit tomatoes & crispy shallots **(GF)**

£25

Crispy buttermilk chicken with apple, cabbage & chilli slaw

£17

Roasted & slow braised lamb from Hammonds farm, cauliflower & sheep's yoghurt puree, wild garlic, pea, broad bean & tomatoes, preserved vegetables & lamb sauce

(GF OPTIONAL)

£22

Roasted corn-fed chicken breast, foraged mushrooms & wild garlic, buttered sweetcorn & truffle emulsion **(GF)**

£17

Choice of either:

Crispy potato terrine
Triple cooked chips
Crushed new potatoes

Sides £4

Seasonal vegetables **(V, VG, GF)**

Triple cooked chips **(V, VG, GF)**

Allotment dressed house salad with confit tomatoes **(V, VG, GF)**

Crushed new potatoes **(V, VG, GF)**

Pan fried asparagus with confit garlic & parmesan **(V)**



Seafood

Dorset mussels cooked in black garlic & cream with rosemary potato bread & triple cooked chips **(GF OPTIONAL)**

£15

Sustainable fish of the week, seasonal vegetables. Pickled fennel & preserved allotment radish salad with crushed potatoes **(P, GF**

OPTIONAL)

£17

Beer battered catch of the day with seasonal greens, triple cooked chips & horseradish tartare sauce **(P,GF OPTIONAL)**

£14

Homemade fishcakes with dressed salad & horseradish tartare sauce **(P)**

£12

Vegetarian

Layers of slow cooked onions & roasted baby onions on vegan pastry with dressed salad **(VG)**

£10

Wild mushroom & truffle risotto with pan fried wild mushrooms, parmesan **(GF)**

£10

Puffed quinoa, chickpea & buckwheat salad with roasted peppers & chilli dressing **(VG, GF)**

£10

Dressed Evesham asparagus with crispy soft-boiled Cackle bean egg **(VG, GF OPTIONAL)**

£12



Desserts £6

Rhubarb & baked custard tart, dressed raspberries with wild mint

Rhubarb currant cheesecake, cobnut biscuit base, burnt meringue,
poached rhubarb & mixed berry ice cream

Burnt chocolate Cambridge cream, macerated berries, elderflower
shortbread **(GF)**

Frozen local wild flower honey parfait, bee pollen, damson preserve & pastry
sandwich **(GF OPTIONAL)**

Selection of British cheeses with homemade quince paste, chutney &
crackers **(5 supplement)**

Selection of homemade ice cream & sorbets

The looking glass sharing sundae with aerated white chocolate, elderflower
cream & shortbread, macerated berries, buttermilk ice cream & burnt
meringue

£9



Wines

	 175ml	 bottle		 175ml	 bottle
WHITE			RED		
ACACIA TREE CHENIN BLANC South Africa	4	18	KUDU PLAINS PINOTAGE South Africa	4	18
SPEE'WAH CROOKED MICK VIOGNIER Australia	5	20	TANNU NERO D'AVOLA MERLOT IGP TERRE SICILIANE Italy, Organic	5	20
LES COTILLES CHARDONNAY VIN DE FRANCE ROUX France, Sustainable	5	20	RENDEZ-VOUS MALBEC France	6	21
ALOIS LAGEDER RIFF PINOT GRIGIO Italy, Organic	6	24	DOMAINE ST JACQUES ORGANIC COTES DU RHONE ROUGE	6	24
TOKOMARU BAY SAUVIGNON BLANC New Zealand	7	24	ZENZA PRIMITIVO Italy, Organic	7	26
ZEHETNERIN RIESLING MANTLERHOF Austria, Organic		28	BHILAR PLOTS TINTO RIOJA ALAVESA Spain, Organic		28
SANCERRE LES CHAILLOUX DOMAINE FOUASSIER France, Organic		40	BATTLE OF BOSWORTH WHITE LABEL PINOT NOIR Australia, Organic		32
			CROZES HERMITAGE ROUGE LES JALETS PAUL JABOULET AINE France, Organic		40
SPARKLING			ROSÉ		
VAPORETTO PROSECCO Italy	4	20	CEPPAIANO ROSATO IGT TOSCANA Italy, Sustainable	5	20
JEIO VALDOBBIADENE BRUT BIO ORGANIC PROSECCO SUPERIORE NV Italy, Organic	6	30	VIN DE FRANCE ROSE DE NYMPHE GRENACHE NOIR CHATEAU MARIS France, Organic	8	30
DESSERT WINE					
TOKAJI		6			