



**We only use locally-sourced and sustainably-produced British ingredients**

### **Bites**

Barbed Dart (Quail's Egg, Tomato, Mushroom, Radish) **3.8**

Fish Gilda (Smoked Haddock, Salmon, Scallop) **5.2**

### **Bread and Dips**

Wild Mushroom & Chicken Crispbreads **4.2** - Sourdough Soldiers, Marmite **2.5** - Sourdough & Bay Butter **2**

Trealy Farm Nduja, Devon Mascarpone **6.5** - Isle of Wight Tomato & Chilli Chutney **4.5**

Smoked Scottish Cod's Roe **5.5**

### **Smaller Plates**

House-Fermented Local Vegetables, Hampshire Wild Garlic Mayonnaise **4**

Pickled Longman's Cheddar, Black I.O.W Garlic **4.5**

Home-Cured Scottish Salmon, Beechwood Farm Egg Mayonnaise **7.5**

Trealy Farm Ham and Winchester Cheese Croquettes **7**

48-Hour Brisket of Hereford Beef, Smoked Devon Mascarpone **9.5**

Monmouthshire Air-Dried Ham **7**

### **Bigger Plates**

Isle of Wight Aubergine Schnitzel, Foraged Wild Pesto **9**

Hay-Baked Wiltshire Beetroot, White Lake Goats' Curd, Newbury Chilli, Black I.O.W Garlic **10**

Scottish Scallop & Smoked Scottish Haddock Ravioli, Spiced Tomato Sauce **11**

Cornish Ray Wing, Roasted Hampshire Fennel, Organic Orange **12.5**

Bao Bun - Crispy Cornish Hake, Chilli Mayo **or** Pulled 72-Hour Berkshire Pork, British Kimchi **11**

Leg of Creedy Carver Duck, I.O.W Garlic, Shallot **13**

Berkshire Butchers Steak, Homemade Wholegrain Mustard **18**

Windsor Royal Estate Pork Belly, Newbury Chimichurri **13.5**

### **Sides**

Crispy Potatoes, I.O.W. Tomatoes, Garlic Mayo **6.9** - Cornish Purple Sprouting Broccoli, Chilli, Garlic **6.8**

Isle of Wight Tomatoes, Foraged Salsa Verde **7.5** - Church Farm Baby Gem Lettuce, House Vinaigrette **4**

*Unlimited filtered water is charged at £1.5 per person. Proceeds go to Belu & Water.Aid*

*Please let us know if you have any allergies or dietary requirements*