

## APPERTIFS

<b>Double Sipsmiths Vodka or Double No.6 Gin</b>	£7.00
<b>Campari &amp; Soda</b>	£3.20

## OYSTERS

<b>Pacific Oysters</b>	£1.95 each
<b>Pacific Rock Oysters with Gazpacho Shot</b>	£2.20 each
<b>6 Rock Oysters with Lambournes Spiced Sausage</b>	£12.00

## STARTERS

<b>Smithfields Market Soup</b> with Crusty Bread	£5.50
<b>Potted Wood Pigeon</b> with Walnuts & Blueberries	£5.95
<b>Kings Treacle Cured Sea Trout</b> with Rye Bread	£6.95
<b>Cotswold Goats Cheese, Artichokes &amp; Onion Tart</b>	£6.95
<b>Devilled Chicken Livers</b> with Sough Dough	£6.50
<b>Soft Shell Crab</b> with Heritage Potatoes & Duck Egg Salad	£7.50

## FROM THE GRILL

All our steaks are supplied by our local butcher and sourced from the finest UK breeds.

The meat is hung for a minimum of 28 days.

All Steaks are served with Handcut Chips, Wild Mushroom, Vine Tomato and Fresh Peas

<b>Rump (10oz)</b>	£17.95
<b>Fillet (8oz)</b>	£20.95
Sauces; Bernaise, Peppercorn, Wild Garlic or Blue Cropwell Cheese	£2.00
<b>Pork Mixed Grill;</b> Pork Belly, Pork Patty, Old Spot Sausage and Pork Loin with Crackling. Served with Apple Sauce & Black Pudding on the side	£17.95
<b>Local Veal Rump</b> with Chop House Butter and Handcut Chips	£16.95

## MAINS

<b>Rack of Lamb</b> with Crushed Jersey Royals, Redcurrent Chutney & Mint Sauce	£19.50
<b>Fillet Of Turbot</b> with Broad Beans, Fat Hen, Shrimp & Sea Purslane & Heritage Potatoes	£16.95
<b>Spinach &amp; Mushroom Nut Roast</b> with Spring Seasonal Salad	£9.95
<b>Whole Roast Baby Chicken</b> with Tarragon Sauce and Straw Potatoes	£14.95
<b>Kings Stargazy Pie;</b> Rabbit and Crayfish in a delicious gravy, served with Mash Potato	£14.50
<b>Shellfish Platter;</b> with Clams, Langoustines, Crab Claws, Oysters, Scallops and Crayfish. Served with White Wine Cream Sauce or Hollandaise	£15.95

## EXTRAS

<b>Artichokes and Summer Beans / Scrumpy Battered Onion Rings</b>	£2.00
<b>Jersey Royals / Mashed Potatoes</b>	£2.00
<b>Handcut Chips / Baby Turnips and Minted Peas</b>	£3.00