



STARTERS

Devilled Kentish whitebait, tartare sauce £7
Wild nettle and garlic soup, yogurt, chive crumb £5
Broccoli mac'n'cheese croquette, blue cheese dip £6
Pork and liver pate, broad bean chutney, toast £6.50
Soft Brixham herring roes on toast, grain mustard £7
Braised ox tongue, pickled broccoli, goats curd £6

MAINS

Sprouting broccoli, jersey royals, almond ricotta, poached hens egg £14.50
Baked Hampshire rainbow trout, asparagus, spring onion, parsley butter £16
35 day aged Longhorn rump steak, bordelaise sauce, hand cut chips £19
Grilled Blythburgh bacon loin chop, peas, pearl onions, gem lettuce £14
Ale battered haddock, hand cut chips, mushy peas, tartare £13
Seared Hereford flat iron steak, fennel, tomato dressing £15
Longhorn cheese burger, bacon, hand cut chips £12.50

SIDES £3

Bag baked jersey royal potatoes, rosemary / Hand cut chips
Sprouting broccoli, anchovy / Wilted gem lettuce, oregano
Garden salad

PUDDINGS £5

Glazed lemon tart, cassis sorbet
Preston rhubarb fool, gingernut biscuits
Dark chocolate brownie, strawberry ice cream
Selection of Six Bells ice creams and sorbets

British cheese board, Six Bells biscuits, fruit chutney, frozen grapes £8

Ragstone, Herefordshire (goat's cheese, soft, unpasteurised)
Baron Bigod, Suffolk (cow's milk, soft, unpasteurised)
Cote Hill, Lincolnshire (cow's milk, blue, pasteurised)
Winterdale Cheddar, Kent (firm, cow's milk, pasteurised)