

Champagne Esterlin Brut 16

Lucky Saint (0.5%) 7.5

Schiehallion Craft Lager 7



Cora Pearl

Bad Kitty 12

Bloody/Virgin Mary 10/6

Elderflower Sprig (non-alcoholic) 9

Tuesday 5th August

Bread & Butter 4.5 | Olives 4.5 | Salted Almonds 5 | House Pickles 7

Cod's Roe & Crispy Potatoes 9 | Brie & Truffle Croquettes 9 | Cheese Straws 6

Almond Gazpacho (vg) 11

Runner Beans, Cucumber & Feta Salad (v) 15

Cured Chalk Stream Trout, Sour Cream & Nectarines 16

Portland Crab, Pickled Watermelon & Chilli 18

Steak Tartare, Shoestring Fries & Pecorino 18

Ham & Cheese Toastie 14

Ratatouille Stuffed Marrow & Pinenut Jam (vg) 23

Wild Sea Bass, Fennel, Samphire & Champagne Beurre Blanc 36

Charred Pork Neck, Prawns & Café De Paris Butter 29

Fire-Roasted Spatchcock Poussin, Garlic, Lime & Pickled Kohlrabi 30

Devon Lamb Cutlets, Confit Fennel & Tapenade 36

Chargrilled Sirloin of Highland Beef, Garlic & Oregano *to share* 96

Served with Chips & Green Salad

Chips 7 | Parmesan Chips 9 | Green Salad 5

Hispi Cabbage 5 | Caesar Salad 9

Milk & Cookies 9

Peach Melba 9

Chocolate Semifreddo, Mascarpone & Cherries 9

Stavordale Cheddar, Quince Jelly & Crackers 6/12

Raspberry Sorbet 6

*If you require any specific allergen information, please enquire
A discretionary 13.5% service charge will be added to your bill, as well as an optional £1 to The Felix Project- thanks.
WIFI:goodfood*