

SNACKS

Potato Crisps, Lemon And Black Pepper Mayo 6

Scottish Smoked Salmon, Buckwheat Blinis, Crème Fraiche 12
Add 10g Exmoor Caviar 15

Sourdough Bread, Salted Butter 6

Marinated Nocellara Olives 6



TO START

Heritage Potato & Leek Soup 9
Crème Fraiche, Sourdough

Wild Mushroom Broth 10
Spring Vegetables, Pastry Crust

Smoked Haddock Fishcake 10
Black Cabbage, Sweetcorn Chowder

George's Pork Pie Terrine 12
Piccalilli

Fried Cuttlefish 12
Marie Rose Sauce

Potted Chalk Stream Trout 12
Seeded Lavash Crackers



MAIN COURSE

Mushroom Pithivier 21
January King Cabbage, Black Garlic

Braised Ox Cheek & Mushroom Pie 26
Truffle Mash

Aged Pork Chop 26
Mustard & Cornichon Sauce

Roast Cornfed Chicken 27
Leg Croquette, Braised Turnip, Lovage

The Alice Fish & Chips
Haddock 21 / Brill 32

Roasted Monkfish 33
Cauliflower, Raisin & Caper Dressing

Grilled Aged Flat Iron Steak 36
Bearnaise Sauce, Salad & Fries

Grilled Aged Sirloin Steak 45
Bearnaise Sauce, Salad & Fries



SIDES

Garden Green Salad 5 | Cauliflower & Leek Gratin 6
Charred Hispi, Lemon Dressing 5 | Crisp Pommes Anna, Oxford Sauce 7

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Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary service charge of 12.5% will be added to your bill.

