

Menu

Starters

Sage & onion milk loaf, cultured butter & olive oil and balsamic	£6
Cured hams - coppa, saucisson sec with cornichons	£14
Roasted Cornish octopus with romesco sauce & garlic aioli	£17
Seasonal terrine with piccalilli, dried fruit purée, beer pickled shallots	£14
Roasted beetroot, goats curd, sauce verte, toasted seeds & pinenuts	£12
Steamed mussels, white wine, shallot, garlic cream & fresh parsley	£12 £20
Bouillabaisse soup, cod bonbon, clams, mussels saffron garlic emulsion, crusty baguette	£16

Mains

Confit Sladesdown duck leg braised red cabbage, black pudding & potato terrine, duck jus	£26
Steak frites bavette steak with pomme frites & green peppercorn sauce	£20
Spiced lamb sausage braised haricot beans finished with piperade, salsa verde, lamb jus	£25
Roasted crown of scottish grouse confit leg croquette, buttered savoy cabbage, blackberries, port jus	£40
Whole lemon sole - to share samphire, brown crab bisque, dashi seaweed buttered new potatoes	£50
Clam spaghetti mushroom & chicken suprême sauce, parmigiano reggiano, parsley oil	£26
Pan roasted cod pomme purée, caramelised onion, buttered leeks, fish velouté	£28
Fried spiced chicken burger mixed slaw, paprika yoghurt, pickled onion, dynamite sauce	£15
Baythorne's beef burger Vegetarian Option Available lettuce, tomato, monterey jack cheese, crispy shallots, sriracha & bbq sauce	£11

Snacks

Truffle pecorino mixed nuts	£4.50
Salt & pepper cashews	£4.50
Fried & salted giant corn	£2.50
Pitted gordal olives	£5.90
Pitted kalamata olives	£5.90

Sides

Fine green beans, preserved lemon & toasted almonds	£6.50
Mixed leaf salad, shallots chives & french dressing	£5.50
Dashi seaweed buttered new potatoes	£6.50
Pomme frites	£5
Pomme purée	£5

Cocktails

Negroni bombay, campari, martini rosso	£13
Cherry Bakewell spiced rum, cherry, almond	£13
Kir Royale cremant, crème de cassis	£16
Gin Martini bombay, martini, olive	£16