

NO. 3

BREAD

Hobbs House Sourdough, Netherend farm butter, Cotswold Gold oil, balsamic (V, G, D, SD) £3

PLATTERS

Great if you're hungry or for two to share, served with Hobbs House sourdough & Netherend farm butter

Smoked Salmon, capers, pickled shallots, lemon, parsley (F, G, SD) £16

Charcuterie, Phil's farmhouse terrine, salami, chorizo, ham, piccalilli, cornichons (G, SD, MU, E) £16

SMALL PLATES

Roast Padron Peppers, Malden sea salt, romesco sauce (VG, GR, N, SD) £6

Whipped Cod's Roe, smoked salmon, pickled cucumber, sourdough toast (F, D, G, GR, SD) £7

Wild Mushroom Arancini, aioli, chives, truffle oil, Parmesan (G, E, D) £8

Phil's Farmhouse Terrine, piccalilli, cornichons, sourdough toast (E, SD, G, MU) £9

Wye Valley Asparagus, hummus, roasted hazelnuts, wild garlic verde (VG, N, GR, SD) £9

Gochujang Glazed Pork Belly, spring onion, coriander, sesame seeds, puffed crackling (SD, SE, S, F, GR) £10

Beef Fillet 'Tataki', garlic crisps, spring onions, ponzu, truffle mayonnaise (GR, E, S) £12

Scallops (3) cooked in garlic parsley butter & served in the half shell (MO, GR, D, G) £13

LARGER PLATES

Whole Burrata, heirloom tomatoes, toasted seeds, salsa verde, sourdough croutons (V, D, G, SD) £12

Sweet Potato Masala, basmati rice, toasted almonds, spring onions, poppadom (VG, N, G) £14

Cornish Hake, steamed mussels, sea vegetables, lightly curried saffron sauce (F, MO, D, SD) £18

Whole Cornish Fish for the table to share, cooked and served on the bone *(Please ask about the allergens)* MP

STEAKS

Our steaks are cooked over hot coals at a high temperature on our "Konro Hibachi grill" which adds a smokey charred flavour, while sealing in all the natural juices and giving a lovely caramelised finish.

Rib-Eye 10oz £25

Centre Cut Fillet 8oz £30

Phil's Tomahawk (sharing cut) 42oz £66

All our steaks include a choice from our steak sauces

Extra Steak Sauces

Creamy peppercorn (D, SD) Blue cheese (V, D) salsa verde (VG, SD) £3

ON THE SIDE

Salty Skinny Fries, aioli, chives (V, GR, E, SD) £4 Green Beans, chilli flakes, roasted hazelnuts (VG, N) £4

Crushed Spiced Potatoes, spring onions, coriander (VG) £4 Baby Gem Salad, Parmesan, truffle oil (D) £5

PUDDING & CHEESE

'Affogato' vanilla ice cream, crushed amaretti, shot of espresso coffee (V, E, D, N) £5

Pineapple Carpaccio, pomegranate, passion fruit, coconut sorbet (VG) £7

Chocolate Fondant, caramel sauce, vanilla ice cream (V, D, E, G) *Please allow 15 minutes* £8

Cotswold Blue Brie, poached pear, chilli jam, walnut loaf cake (V, D, GR, N, SD, G, E) £9

Pasteurised soft cheese produced from organic milk by Simon Weaver, with blue mould running through the centre

ALLERGEN KEY

(C) Crustaceans (CE) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (V) Vegetarian
(N) Nuts (MO) Molluscs (MU) Mustard (S) Soya (SD) Sulphur Dioxide (SE) Sesame Seeds (VG) Vegan (GR) Garlic

Please advise your server of any allergies or dietary requirements.

A discretionary 10% service charge will be added

to your final bill, which will then be shared equally between all our staff. All prices are inclusive of VAT