



À LA CARTE MENU

SMALL PLATES

- TFB SOURDOUGH, WHIPPED BUTTER 2.5
SMOKED WHIPPED COD'S ROE, AUTUMN VEGETABLE, LEEK ASH 6
MUSHROOM MARMITE ÈCLAIRS 2 EACH
EXMOOR ENGLISH CAVIAR, DULSE CRACKER & CRÈME FRAICHE 30
COBBLE LANE CURES: BRESOLA/WAGYU BEEF SALAMI/BEEFHEART SALAMI 6.0 EACH / ALL 15
RACHELS GOATS CHEESE, CRISTILISED HONEY 6.5
AAA MALDON ROCK OYSTERS, SHALLOT & APPLE VINAIGRETTE 15 FOR 6 / 25 FOR 12

STARTERS

- PORTLAND CRAB, CUCUMBER MINT & WHEY 11.5
SMOKED TROUT SALAD, HORSERADISH, CONFIT EGG YOLK, JERUSALEM ARTICHOKE, CRESS 8
IRON BAR PUMPKIN CARPACCIO, CHARRED PICKLED RED ONION, ALMOND GAZPACHO 8.5
BIO-DYNAMIC GREEN LEAF SALAD, CROUTONS, TFB HOUSE DRESSING 6.5
MALTED BRAISED PIG'S CHEEKS, APPLE & LEMON THYME GEL, SPINACH, CRACKLING 9.5
PARSLEY LINGUINI, MUSHROOM RAGÙ, GARLIC MUSTARD SOURDOUGH CRUMB 10/18
HAND-DIVED SCALLOP, TURNIP, BLOOD PUDDING, CRÈME FRAICHE, HIBISCUS 12/24

MAINS

- PAN FRIED GOATS CHEESE, RAINBOW BEETROOT, HONEY & PINENUT SALAD 16
SALT BAKED CELERIAC SCHNITZEL, WILD MUSHROOM RAGU, QUINCE CHUTNEY 17

SUNDAY ROASTS FROM THE FARM

- SUSSEX SIRLOIN 19
CREEDY CARVER FARM ½ CHICKEN 17
ROLLED DORSET LAMB SADDLE 23
MUSHROOM RAGU 14

Our roast meats are sourced from the family farm in Sussex. Roasts are served with Yorkshire pudding, roasted potatoes, carrots, winter greens, gravy, rocket pesto and quince chutney

SIDES

- TFB SKINNY FRIES 4 | ADD BLACK AUTUMN TRUFFLE + 2
SHAVED BRUSSEL'S SPROUT, CHEDDAR, APPLE, WALNUT SALAD 4.5
BAKED CUALIFLOWER CHEESE, CRISPY ONIONS 4 | GREEN SALAD 4.5

PUDS

- SALTED CARAMEL CHOCOLATE TORTE, BRANDY-SOAKED GRAPES, CLOTTED CREAM 6.5
CRAB APPLE JELLY, BURNT BUTTER CUSTARD, LADY GREY ALMOND BISCUIT CRUMBLE 6
WHITE CHOCOLATE & DAMSON CHEESECAKE, CLOVE SYRUP, BLACKBERRIES 6.5
SELECTION OF ICE CREAM 6.0
BAKED TRUFFLED TUNWORTH CHEESE, ONION JAM, SOLDIERS 14.0



Please note that a discretionary 12.5% service charge will be added to your bill.
Kindly inform us of any allergens when ordering your meal. Game dishes may contain shot.