



## À LA CARTE MENU

### SMALL PLATES

SMOKED WHIPPED COD'S ROE, AUTUMN VEGETABLE, LEEK ASH 6  
MUSHROOM MARMITE ÈCLAIRS 2 EACH  
EXMOOR ENGLISH CAVIAR, DULSE CRACKER & CRÈME FRAICHE 30  
SOURDOUGH BREAD WHIPPED GARLIC EMULSION 2.5  
COBBLE LANE CURES: BRESOLA/WAGYU BEEF SALAMI/BEEFHART SALAMI 6.0 EACH / ALL 15  
12 MONTH AGED CORNISH GOUDA, CRISTILISED HEATHER 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  
VENISON TARTAR, QUAIL'S EGG, DAMSON JAM, LOVAGE, CHEDDAR CRUMB 10  
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  
SHAVED BRUSSEL'S SPROUT, CHEDDAR, APPLE, WALNUT SALAD 7.5  
HAND-DIVED SCALLOP, TURNIP, BLOOD PUDDING, CRÈME FRAICHE, HIBISCUS 12  
PARSLEY LINGUINI, VENISON RAGÙ, GARLIC MUSTARD SOURDOUGH CRUMB 10/18

### MAINS

ROASTED SOUTHCOAST HAKE, GLADWIN CHORIZO, LEMON POTATO VINAIGRETTE, SAMPHIRE 21  
40 DAY AGED SUSSEX RIBEYE, CARAMELISED ALIUMS, GREEN PEPPERCORN SAUCE 24  
BEETROOT & BLUE VINNY TARTE TATIN, ROCKET & COBNUT PESTO 16  
BUTTERFLY PORK PARMO, MUSTARD & CHEDDAR SAUCE, PICKLED WALNUT, SAGE 20  
STICKY SPATCHCOCK PARTRIDGE, BARLEY, SWEETCORN, GROUND ELDER PESTO 19  
DORSET LAMB SADDLE, MINT GEL, HERITAGE CARROT SALSA, CHARCOAL CREAM 24  
SALT BAKED CELERIAC SCHNITZEL, WILD MUSHROOM RAGU, QUINCE CHUTNEY 17

### SIDES

TFB SKINNY FRIES 4 | ADD BLACK AUTUMN TRUFFLE + 2  
CRISPY SALT BAKED POTATOES, ROSEMARY SALT 4  
SHAVED BRUSSEL'S SPROUT, CHEDDAR, APPLE, WALNUT SALAD 4.5  
CHARRED CABBAGE, CHILI, BURNT LEEK MAYO & CRISPY ONIONS 4  
WILD MUSHROOM RAGÚ, SAGE 4 | BIO DYNAMIC 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  
WARM PEAR & MINCEMEAT STRUDEL, STEM GINGER CREAM, CUSTARD  
12 FOR TWO TO SHARE



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.