

## First

*New Manor farm beef tartare, St Ewes egg yolk, house crisps 14*

*Confit pork belly, crispy squid, granny smith apple, bitter leaves 13*

*Wye Valley asparagus, sauce gribiche, chervil and shallots 12*

*House fishcake, tartare sauce, soft herbs 9*

*Mussels cooked in local cider with cream and soft herbs, sourdough 9*

## Seconds

*10oz dry aged ribeye, Woodford Reserve, chestnut mushroom and pancetta sauce, parsley and shallot, triple cooked chips 34*

*Suffolk pork ribeye schnitzel, brown butter, tarragon and caper, aged cheddar, fried hens egg 27*

*English courgette, creamed polenta, hung yoghurt, crispy chili & peanut 20*

*Market Fish – see specials board*

*Aged beef burger, cheddar, pickled jalapeno, smoked streaky bacon, house burger sauce all served in a milk bun with rosemary fries and house slaw 19*

## Chops & Steaks

*1kg Hereford beef rib 80 (for 2)  
Inc. a choice of a side & sauce*

*Iberico Presa 57 (for 2)*

*Pork tenderloin, jus, tarragon 25*

## Snacks

*Scotch Quail egg, Branston 5.5*

*Gordal Olives 4.5*

*Braised ox cheek croquettes,  
apple & date ketchup 5.5*

*Oak smoked cods roe, breakfast  
radish 5.5*

## Sides

*Hand cut fries, rosemary salt 4.5*

*Coastal cheddar mac & Cheese,  
gruyere 8*

*Ceasar Dressed Gem, Boquerones 6*

*Crispy Ratte potatoes, confit garlic &  
herb butter 6.5*

## Sauces & Butters

*Confit garlic & herb  
butter 4*

*Bone marrow sauce 3*

*Café de Paris butter 3*

*Whisky, mushroom &  
pancetta 4*

*Please inform a member of staff if you have any allergies before placing your order  
A 12% discretionary service charge will be added to the bill.*



SAMPLE

## Afters

*Sticky Ale pudding, house vanilla, cider butterscotch sauce* **8**  
*Perfect with a glass of Pedro Ximenez* 5 (50ml)

*White chocolate & rhubarb cheesecake, almond crumble, rhubarb sorbet* **8**  
*Decadent with a glass of Balfour Sparkling Rose* 11 (125ml)

*Dark chocolate torte, salted caramel ganache, walnut & honeycomb, orange Chantilly* **8**  
*Paired with a glass of a late harvest Sauvignon Blanc* 5 (75ml)

*Lemon Sorbet* **6**  
*Refreshing with some Prosecco* 6.5 (125ml)

*A selection of British cheeses, house crackers, apple & date chutney* **14**  
*Classically paired with a measure of LBV Port* 5 (75ml)

## Coffee & Hot Drinks

*All our coffee is supplied by a Bristol's very own Wogan Coffee*

*Espresso / Americano* 2.75

*Macchiato/Latte/Cappuccino/Flat white* 3.15

*Hot chocolate* 3.15

*Irish/French/Caribbean/Baileys coffee* 9

*Tea* 2.5  
*English Breakfast*  
*Earl Grey*  
*Peppermint*  
*Green*  
*Roobios,*  
*Decaff Breakfast*

## Digestives

*Doisy-Vendrines Sauternes, Bordeaux (75ml) 7.5 / (50cl) 38*

*Lafarge Maury Grenat 2017, France (50cl) 38 / (75ml) 6*

*Grahams LBV Port, douro Valley (75ml) 5*

*Alfieri Marsala Fine I.P. Ambra, Italy (50ml) 6*

*Doisy-Vendrines Sauternes, Bordeaux (75ml) 7.5 / (50cl) 38*

*Brannland Apple Ice, Sweden (50ml) 8*

*Indomita, Nostros Late Harvest Sauvignon Blanc, Chile – 12.5% 5*

**(Please see our menu for our brandy & cognac selection)**



SALT & MALT



#theponyfamily