

THE SILVER CUP

Negroni 13 Pisco Sour 12 Rathfinny English Sparkling 15

Olives	5
Artichoke Bakery Sourdough & Butter	5.5
Padron Peppers	7
Preserved Lemon Arancini, Red Pepper, Parmesan	8
Sage & Onion Scotch Egg, Cranberry	10
Beetroot, Goats Curd, Hazelnut, Sorrel	12
Burrata, Comice Pear & Parsnip Chutney	14
Hereford Beef Fillet Tartare, Bone Marrow, Gem Lettuce	15
Half Shell Scallops, Garlic Butter	17.5
Braised Leek, Egg Yolk, Caper, Crème Fraiche, Jersey Royal	28
Sutton Hoo Chicken, Girolle, Pancetta, Corn, Ratte Potato	30
Chalkstream Trout, Coco Di Paimpol, Chervil	30
Hereford Bavette, Celeriac, Horseradish, Pommes Puree	36
Gloucestershire Old Spot Pork Chop, Burnt Apple	48
Butterfly Seabream, Lobster Bisque, Basil	62
Dry Aged Hereford Rib 1kg	100
Hand Cut Chips	7
House Side Salad	6.5
The Estate Dairy Soft Serve	7.5
Raspberry & Caramelised White Chocolate Panna Cotta	10.5
The Silver Cup Snickers Bar	12
Baron Bigod, Honey, Black Truffle	14

Please notify us of any allergies. Our menu is designed to be enjoyed as a three-course dining experience. All protein is cooked over open fire. Due to the nature of our cooking style, please allow a minimum of 45minutes when going straight to mains.

Our fish are sustainably caught by day boats using selective fishing methods and may contain small bones. All of our game is wild and may contain shot. We are committed to maintaining full traceability and a responsible approach to sourcing and stock management therefore this may occasionally lead to menu limitations. Collectively we endeavour for our customers to have the same approach to dining for a more sustainable future.

A discretionary 12.5% Service Charge will be added to your bill.