

THE PHENE

Pork & fennel scotch egg 685 7 Pork, mustard & caramelised onion sausage roll 576 7 Caviar, sour cream, fried potato 204 each 7

SHARING

Baked Somerset camembert, truffled honey, crispy sage, rosemary & garlic focaccia, onion chutney 1207 26

Shooters Board: British cheeses, honey roast ham, scotch egg, sausage roll, chicken liver parfait, pickles, grilled sourdough 1465 35

STARTERS

Chicken liver parfait, crumpet, pear chutney 715 12

Cornish crab on toast, fried brioche, dill oil 744 14

Venison tartare, smoked garlic aioli, shaved Spenwood, croutons 447 16

Home cured trout, crème fraiche, smoked beetroot, pickles 537 12

Hen of the woods, pearl barley orzotto, penny bun mousse 420 12

Wild boar croquette, sultana & caper purée, pickled shallot 604 14

Jerusalem artichoke soup, goat's curd 648 10

MAINS

Cornish fish stew, Isle of Wight tomato, fennel, croutons, rouille 992 26

Salt baked celeriac, cobnuts, hazelnut cream 513 11 / 22

Delica pumpkin, stilton sauce, pumpkin seeds, sage 826 12 / 24

Suffolk pork belly, colcannon, black pudding croquette, spiced apple, cider sauce 1177 26

Turbot fillet, clams, samphire, brown butter, leek gratin 801 34

Supreme of chicken, sage & walnut pesto, fennel, roasted grape & candied walnut salad 623 25

Lamb shoulder shepherd's pie, rainbow chard, lamb & port jus 859 29

Slow braised rabbit pithivier, wholegrain mustard mash, glazed carrot 649 27

GRILL

Dry-aged bavette 180g 25

Chateaubriand 550g 85

Rib of beef 900g 95

Whole turbot 1500g 1959 [subject to availability] 110

Beef burger, Oglesfield, pickles, tomato & rosemary chutney, horseradish mayo, hand cut chips 1051 23

SIDES

Dauphinoise potatoes 521 / Clotted cream mash 613 / Buttered rainbow chard 401 / Fennel, grape & walnut salad 268 all 7

PUDDINGS

Pear tarte tatin, almond ice cream 693 8

Burnt cheesecake, blackcurrant compote 688 9

Apple & blackberry crumble, crème anglaise 622 9

Brioche bread & butter pudding, custard 583 9

Dark chocolate torte, sea salt caramel 892 9

Cheese selection: Wigmore, Montgomery Cheddar & Cashel Blue, chutney, grapes & biscuits 489 13

Pudding wine: Ferreira LBV Port 5.4 100ml / Tawny Port 8.9 100ml / La Fleur d'Or Sauternes 9.7 125ml / Pedro Ximenes 125ml 14.7

v = Vegetarian pb = Plant Based/Vegan v* = Can be adapted to Plant-Based on request gf = Free from ingredients that naturally contain gluten

Please be aware that ingredients containing allergens, including gluten, are prepared in our little kitchen, therefore we can't guarantee their absence.

If you have specific dietary requirements or require allergy information, please let us know.

A discretionary 12.5% service charge will be added to your bill and shared gratefully and in entirety by The Phene team.