

BOTTLE

+

RYE

MARINATED OLIVES 4

SMOKED ALMONDS 4

RYE BY THE WATER SOURDOUGH, ESTATE DAIRY BUTTER 4.5

SAUCISSON 6

HOUSE PICKLES 6

WHIPPED RICOTTA, BEETROOT, HONEY 10

CHICKEN, GIROLLE + PRUNE TERRINE, BAGUETTE, PICKLES 10

MOZZARELLA, FIG RELISH, ELDERFLOWER VINEGAR 12

CANTABRIAN ANCHOVIES ON TOAST, ESTATE DAIRY BUTTER 10.5

BORLOTTI & BUTTER BEAN RAGU, CHILLI + GARLIC OIL 14

GOURNAD, FENNEL, BOUILLABAISSE, AIOLI 18

MUSSELS COOKED IN CIDER, ALSACE BACON 14

GRILLED MACKEREL, FERMENTED TOMATO, APPLE CHUTNEY 16

CONFIT DUCK LEG, DAMSON KETCHUP, CHOUROUTE 18

200G FLAT IRON STEAK, FRITES, SALAD, PEPPERCORN SAUCE 24

ROAST CORNISH MIDS, YOGHURT+LEMON 6

PORTION OF FRIES 4

WE OFFER UNLIMITED FILTERED STILL / SPARKLING WATER FOR £1 PER TABLE

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET A MEMBER OF THE TEAM KNOW

BOTTLE

+

RYE

TO FINISH

VICTORIA PLUM + CUSTARD CHOUX BUN

9

ST. MAURE DE TOURAINE, DAMSON, FIG TOAST

TOURAINE, LOIRE VALLEY, FRANCE

A ZESTY + CREAMY GOATS' MILK CHEESE WITH AN ASH RIND

10

BOTTLE + RYE SOUR

12

**RYE WHISKEY, HOMEMADE
ALMOND LIQUOR, CITRUS,
EGG WHITE, NUTMEG**

BOOZY AFFOGATO

13

**MARTELL VS, AMARO,
HOMEMADE COFFEE
LIQUOR, HONEYCOMB ICE
CREAM**

DIGESTIFS

MARTELL VS | REMY MARTIN 1738 | HINE RARE VSOP

9

13.5

14

AVALLEN | LA BLANCHE

10.5

10

RATAFIA | PINEAU DES CHARENTES

9.5

7

WOODFORD RESERVE | REDBREAST 12YR OLD

11

15

ASSEMBLY COFFEE

JING TEA

ESPRESSO | AMERICANO

2.8

LATTE | CAPPUCINO

3.5

**ENGLISH BREAKFAST |
CHAMOMILE**

GREEN | EARL GREY

ALL 3