



SNACKS

House cider bread, salted butter (GFA, DFA, VeA, G, D, Sd, V)	4.5
Nocellera olives, olive oil, lemon and thyme (Ve, GF, DF, V, Sd)	5

STARTERS

Mushroom and caramelised miso parfait, glazed oyster mushroom, toasted cider bread (GFA, G, D, V, Sd)	11
Black pudding scotch egg, house brown sauce (G, D, E, Sd)	10
Smoked leek and black cow cheddar croquettes, ancho chilli aioli (G, D, E, V)	10
Potted Cornish crab, soft herb salad, toasted cider bread (GFA, G, D, F, Sf, Sd)	12
Coal roasted beetroot, ewes curd, endive, sherry and walnut dressing (VeA, GF, V, D, M, Sd)	11

MAINS

Moules mariniere, nduja and cider, rosemary salted skinny fries (GF, D, F, Mc, Sd)	19
Courgette tagliatelle, tempura stuffed courgette flower, wildflower honey, pistachio and lemon pesto, aged parmesan (VeA, G, DFA, D, V, N)	20
Cornfed chicken, wild garlic, asparagus, potato gratin, chicken butter sauce (GF, D, Sd, C)	22
Panneer or Chicken thigh 'Kashmiri masala' curry, braised rice, cucumber raita, caraway seeded naan bread (GFA, DFA, G, D, N, Sd)	20
Ale battered haddock, triple cooked chips, coconut curry sauce, mushy pea's, tartare sauce (GFA, DF, G, F, Sd)	21
Slow roasted lamb shoulder shepherd's pie, spring greens, mint salsa verde (GF, D, M, C, Sd)	22
Dry aged beef burger, seeded brioche bun, cheddar, ancho chilli aioli, garlic and chive sour cream, pickled jalapenos, lettuce, triple cooked chips (GFA, DFA, G, D, C, Sd)	19
Plant based burger, seeded brioche bun, cheddar, ancho chilli aioli, garlic and chive sour cream, pickled jalapeno, lettuce, triple cooked chips (VeA, GFA, V, G, D, C, Sd)	18
8oz 35-day Himalayan salt aged rump steak, triple cooked chips, green peppercorn sauce, watercress (GF, DFA, M, C, Sd, D)	34
Caeser salad, cos lettuce, crispy pancetta, anchovy, parmesan (LUNCH ONLY) (GF, DF, E, M, F)	14

SIDES

Triple cooked chips, coconut curry sauce (GF, DF, V, Ve, Sd) <i>Add black truffle and parmesan</i>	5.5 +1.5
Rosemary salted skinny fries (Ve, GF, DF, V)	5.5
Rosemary and garlic roast potatoes (GF, Ve, V)	5.5
Orange and maple glazed carrots (GF, Ve, V)	5.5
Buttered market greens (GF, VeA, V, D)	5.5

SUNDAY ROASTS

Dry aged beef sirloin, horseradish cream (GFA, DFA, G, D, M, C, E, Sd)	26
Wild garlic stuffed cornfed chicken (GFA, DFA, G, D, M, C, E, Sd)	23
Slow roasted porchetta, apple sauce (GFA, DFA, G, D, M, C, E, Sd)	24
Mushroom and caramelised miso wellington (VeA, V, G, D, M, C, E, Sd)	22

All roasts served with a Yorkshire pudding, rosemary and garlic roast potatoes, cauliflower cheese, orange and maple glazed carrots, market greens and Guinness and red wine gravy.

DESSERTS

Sticky toffee pudding, Cornish clotted cream (G, D, E, V)	9.5
Passionfruit, coconut and mango trifle (Ve, GF, V)	9
Smoked vanilla custard tart, poached rhubarb, rhubarb sorbet (G, D, E, V)	9.5
Chocolate and malt delice, cocoa nib, dulce de leche ice cream (GF, D, E, V)	9.5
A selection of homemade ice creams and sorbets (GF, VeA, DFA, V, D, E)	3 per scoop

Please speak to a member of staff about any dietary requirements or allergens

(G) - Gluten (Sd) - Sulphites (D) - Dairy (V) - Vegetarian (F) - Fish (Pn) - Peanuts (So) - Soya
(E) - Egg (Sf) - Shellfish (M) - Mustard (L) - Lupin (Mc) - Mollusc (C) - Celery (N) - Nuts
(GFA) - Gluten-free available (VEA) - Vegan available (DFA) - Dairy free available (Ve) - Vegan