



SNACKS

House cider bread, salted butter	4.5
Nocellera olives, lemon and thyme	5

STARTERS

Mushroom and caramelised miso parfait, glazed oyster mushroom, toasted cider bread	11
Black pudding scotch egg, house brown sauce	10
Smoked leek and Black Cow cheddar croquettes, ancho chilli aioli	10
Potted Cornish crab, soft herb salad, toasted cider bread	12
Coal roasted beetroot, ewes curd, endive, sherry and walnut dressing	11

MAINS

Moules mariniere, nduja and cider, rosemary salted skinny fries	19
Courgette tagliatelle, tempura stuffed courgette flower, wildflower honey, pistachio and lemon pesto, aged parmesan	20
Cornfed chicken, wild garlic, asparagus, potato gratin, chicken butter sauce	22

PUB CLASSICS

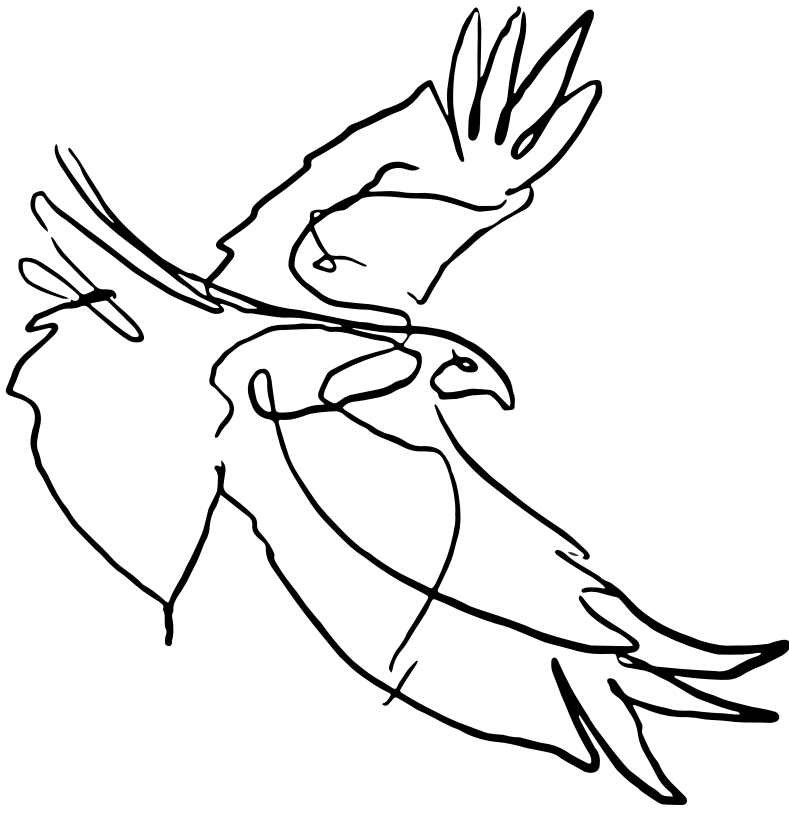
Panneer or chicken thigh 'Kashmiri masala' curry, braised rice, cucumber raita, caraway seeded naan bread	20
Ale battered haddock, triple cooked chips, coconut curry sauce, mushy peas, tartare sauce	21
Slow roasted lamb shoulder shepherd's pie, spring greens, mint salsa verde	22

FROM THE CHARCOAL OVEN

Dry aged beef burger, seeded brioche bun, cheddar, ancho chilli aioli, garlic and chive sour cream, pickled jalapenos, lettuce, triple cooked chips	19
Plant based burger, seeded brioche bun, cheddar, ancho chilli aioli, garlic and chive sour cream, pickled jalapeno, lettuce, triple cooked chips	18
8oz 35-day Himalayan salt aged rump steak, triple cooked chips, green peppercorn sauce, watercress	34

SIDES

Triple cooked chips, coconut curry sauce <i>Add black truffle and parmesan</i>	5.5 +1.5
Rosemary salted skinny fries	5.5
Charred hispi cabbage, caramelised miso butter, garlic breadcrumb	5.5
Spring greens, mint salsa verde	5.5



DESSERTS

Sticky toffee pudding, Cornish clotted cream	9.5
Passionfruit, coconut and mango trifle	9
Smoked vanilla custard tart, poached rhubarb, rhubarb sorbet	9.5
Chocolate and malt delice, cocoa nib, dulce de leche ice cream	9.5
A selection of homemade ice creams and sorbets	3 per scoop

DESSERT WINE & PORT

NV Pedro Ximenez, Bella Luna	7 / 24
NV Finest Reserve Ruby Port, Quinta do Crasto	10 / 49
2020 Sauternes Les Garonelles, Lucien Lurton	11 / 50
2018 Late Harverst Tokaji Katinka, Patricius	12 / 57

DIGESTIFS

Baileys, 50ml	7
Amaro Montenegro, 50ml	8
Amaro Mondino, 50ml	8
Antica Formula Vermouth, 50ml	8
Cochi Torrino Vermouth, 50ml	8