



STARTERS

HOMEMADE SOUP OF THE DAY (V) ciabatta, salted butter (G,C,D)	8.00
HAND PICKED WHITE CRAB blood orange, red shallot, crème fraiche, fennel & honey, crab tuile (CR,D,G,S)	14.00
GUINEA FOWL & CHICKEN TERRINE pickled red cabbage, orange & chicory, toasted brioche (S,G,E,D)	11.00
PURPLE SPROUTING BROCCOLI (G/F) (V) crispy duck egg, celeriac remoulade, parmesan (E,C,D,S,M)	10.00
MARINATED TUNA (G/F) passionfruit, lime & chilli, wasabi, avocado mayonnaise, crispy black rice (F,E,S,D)	12.00
SAUTÉ TIGER PRAWNS chorizo, garlic, sweet chilli & coriander cream sauce, ciabatta (CR,S,G,D)	11.00



MAINS

ROASTED LAMB RUMP (G/F) Jerusalem artichoke purée, wild mushrooms, salsify, potato terrine (D,C)	24.00
PAN FRIED BRIXHAM HAKE FILLET (G/F) cauliflower purée, red pesto, hasselback potatoes, crispy kale (F,D,N)	21.00
SLOW BRAISED BEEF SHORT RIB slow cooked carrot, beef ragu ravioli, rich red wine sauce, roscoff onions, cavolo nero (C,G,S,D)	22.00
BUTTER ROASTED FREE RANGE CHICKEN BREAST (G/F) stuffed ballantine, leeks, mashed potato, mushroom sauce (D,C)	19.00
MUSHROOM, SPINACH & GOATS CHEESE PITHIVIER (V) poached duck egg, pimento cream (E,D,G)	17.00
ROASTED PARSNIP (G/F) (V) toasted seeds, parsnip crisps, miso, capers, pickled pears, (D,S,SM)	17.00

CLASSICS

STEAK BURGER	16.00
burger relish, skin on fries, brioche bun, cheddar cheese, onion ring (S,E,D,G,M)	
HONEY GLAZED HAM (G/F)	16.00
fried hens egg, piccalilli, hand cut chips (E,S)	
CIDER BATTERED HADDOCK (G/F)	17.00
pea purée, curry sauce, tartare, lemon (F,S,P)	
PLOUGHMAN'S	16.00
honey glazed ham, remoulade, pork pie, cheddar, pickled onions, grapes, piccalilli, chutney, ciabatta (C,D,E,G,M,S)	
BARRETT BROTHERS FAGGOTS	15.00
mashed potato, mushy peas, malt vinegar glaze, onion gravy (G,D,S)	
CHARGRILLED RUMP STEAK (G/F)	25.00
peppercorn sauce, grilled tomato, portobello mushroom, watercress, skin on fries, onion ring (C,D,S)	
VEGAN BURGER (VG)	16.00
brioche bun, fries, smoked applewood, coleslaw, tomato, gem lettuce (S,G,SY)	



DESSERTS

VANILLA RICE PUDDING	8.50
poached rhubarb, rhubarb curd, ginger crumble (D,E,G)	
WARM PINEAPPLE SPONGE	8.50
lemongrass & coconut ice cream, sesame tuile (D,E,G,SM)	
DARK CHOCOLATE CREMEUX	8.50
hazelnut praline ice cream, puff pastry, peanut crumbs (D,E,N,G,P)	
BLOOD ORANGE POSSET (G/F)	8.50
Italian meringue, white chocolate crumb, orange curd (D,E)	
LOCAL ARTISAN CHEESEBOARD	
chutney, homemade poppy seed crackers, quince paste, grapes 3 cheeses - 9.00 4 cheeses - 12.00 5 cheeses - 15.00	
ICE CREAMS & SORBETS	5.00
see our ice cream board for today's homemade flavours	

DIETARY KEY G/F - GLUTEN FREE, V - VEGETARIAN, VG - VEGAN
ALLERGENS KEY C - CELERY CR - CRUSTACEANS D - DAIRY E - EGG
F - FISH G - GLUTEN L - LUPIN M - MUSTARD MO - MOLLUSCS N - NUTS
P - PEANUTS S - SULPHATES SF - SHELLFISH SM - SESAME SY - SOYA