



SNACKS

- Parmesan crumbed squid, tartare sauce, lemon 5.50
- Homemade pork scratchings, apple cider sauce 5
- Sweet potatoes fries with Sriracha soured cream dip 5
- Salsify fritters, lemon mayo 5
- Cheese Board – Cornish Blue, Smoked Cheddar, Cornish Brie, plum chutney, crackers 7

STARTERS & SALADS

- Squid, chorizo, fennel & pink fur potato salad 7
- Butternut squash & pearl barley salad, tender stem broccoli, red onion, capers, black olives, balsamic dressing 7.50
- Potato & leek soup 5
- Gressingham duck leg croquette, coleslaw, hazelnuts salad 7.50

MAINS

- West Country Beef Burger, ale onions, cheese, shredded lettuce, pickles, ketchup, mayo 12.95
- 28 days dry aged Aberdeen Angus Sirloin steak, tomato, skinny fries, watercress 24.95
- Blue cheese chicken kiev, black cabbage, rainbow carrot & pink fur potatoes 11.50
- Beef oxtail & ox cheek pie, black cabbage, rainbow carrot, creamy mash 14.95
- Youngs battered cod, triple cooked chips, mushy peas, tartar sauce 13.95
- Pork collar, spicy sausages mash potatoes & green peas 11.50
- Sweet potato, golden beetroot and goat cheese tart with diced tomatoes & radish salad 10.5
- Braised Cornish squid, Suffolk chorizo, black cabbage & pink fur potatoes 13.95
- Cumberland sausages, granary mustard mash, thyme gravy, game crisps 11.95

SIDES — ALL AT 4

- Triple cooked chips Skinny fries Salsify & black cabbage crumble Celeriac and cheese

PUDDINGS

- Chocolate Fondant, ice cream vanilla 6.5
- Bramley apple & cranberry crumble with vanilla ice cream 6.5
- Peanut Butter, salted caramel, chocolate tart 6.5
- Ice cream selection 2.5/scoop

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
Tables of 8 or more are subject to a discretionary service charge of 12.5%

