



ALL DAY MENU

Served 12pm – 9.30pm



SMALL PLATES

FRESHLY BAKED BAGUETTE ④ 4
Salted Gloucestershire butter

RADISHES ④ 6
Kentish Blue cheese butter

PADRÓN PEPPERS ④ 5
Cornish sea salt

BRITISH PORK & COLMAN'S
MUSTARD SAUSAGE ROLLS 6

LITTLE CUMBERLAND SAUSAGES 6
C&B ketchup

HUMMUS THREE WAYS ④ 7
Beetroot, green goddess, spicy sweet potato, pittas

HALF PINT OF SQUID 5
Aioli

C&B BABY SALMON FISHCAKES 5
Homemade tartare

BRITISH CHICKEN SATAY 6
Spicy peanut dip

SWEET POTATO WEDGES ④ 4
Mint dip, Cornish sea salt

HOMEMADE WEST COUNTRY
LAMB & THYME MEATBALLS 6
Tomato sauce

If you require any information regarding allergens in food, please ask a member of staff. Please note, a 12.5% discretionary service charge will be added to your bill. The FSA advises that the consumption of raw or lightly cooked animal products, such as meat, offal and shellfish may cause illness. This especially applies to children, the elderly and those with weakened immune systems.



MAINS

HALF A ROASTED
BRITISH CHICKEN 11

C&B SALMON FISHCAKE 12
Wilted spinach, hollandaise

PAXTON PALE ALE BATTERED
HADDOCK FILLET & CHIPS 15
Petit pois, homemade tartare

SUPERFOOD SALAD ④ 13
Quinoa, spinach, broccoli, petit pois, feta,
avocado, pomegranate, mint

BRITISH CHICKEN
& BACON CLUB SALAD 15
Avocado, vine tomatoes

BRITISH CHICKEN
CAESAR SALAD 14
Baby gem, herb croutons

GRILLED TUNA NIÇOISE SALAD 16
Vine tomatoes, green beans, free range egg,
Kalamata olives

HEREFORD MINUTE STEAK 10
Garlic butter

10oz HEREFORD RIBEYE 20
Roasted vine tomatoes
Peppercorn sauce 1.50

C&B BEEF BURGER 15
Lettuce, beef tomato, Barber Cheddar,
red onion, C&B ketchup, chips

GRILLED FIELD
MUSHROOM BURGER ④ 12
Lettuce, Barber Cheddar,
red onion, toasted sunflower seeds,
C&B ketchup, chips

WEST COUNTRY LAMB SHANK 15
Spring greens

TRUFFLED ASPARAGUS &
SPINACH RISOTTO ④ 12



SANDWICHES

10oz SALT BEEF 15
Pickled cucumbers, mustard mayonnaise

HOMEMADE COD FISH FINGERS 9
Homemade tartare

HEREFORD STEAK BAGUETTE 12
Aioli

SIDES

CHIPS 4

HERITAGE TOMATO
& BASIL SALAD 4

GLAZED BABY
ENGLISH CARROTS 4

WILTED SPINACH 4

GREEN SALAD 3

PUDDINGS

GREAT BRITISH CHEESEBOARD 8
Kentish Blue cheese, Bath Soft cheese, Barber Cheddar, green
tomato chutney, radishes, freshly baked baguette

WARM LITTLE CINNAMON DOUGHNUTS 6
Chocolate, lemon curd dipping sauces

ROASTED ENGLISH RHUBARB 5
Ginger nut crumble, custard

KITTY'S PEAR & ALMOND TART 6
Custard

NIBBLES

MIXED OLIVES 4

SMOKED ALMONDS 4

CHILLI NUTS 4

WASABI PEAS 4

OUR MENU

Inspired by quality, simplicity and seasonality,
our menu is honest food at its best. We have
built classic dishes and flavours around great
British ingredients.

OUR MEAT

All our beef, pork, lamb and chicken comes from
reputable butchers **Aubrey Allen**. Established in 1933,
the family-run business and Royal Warrant holders, are
renowned for their uncompromising commitment to the
good provenance and exceptional quality of their produce.

CLASSIC FLAVOURS & BRITISH INGREDIENTS