

## SMALL PLATES X

Any 3 = 13.00 / 5 = 20.00

Pan-fried Padron peppers - 4.75

Whitebait, tartare sauce & lemon - 5.00

Stout-cured salmon, lemon crème fraiche with sourdough toast - 6.25

Salt & pepper squid, spicy mayonnaise - 6.25

Two BBQ pulled-pork sliders - 5.25

Handmade scotch egg with HP sauce - 4.75

Roast spiced cauliflower, celery & pumpkin seeds, chickpeas & beer mustard dressing - 5.75

Five chargrilled smoked chicken wings, ginger ale ketchup - 5.25

Pan-fried chorizo with sourdough bread - 6.25

Poutine - AKA chips, cheese & gravy - 5.50

Tomato, olive & roast vegetable croquettes, with green chilli & kale pesto - 5.00

Potted smoked chicken & duck rillettes, with apricot & apple chutney & sourdough toast - 5.25

## FLATBREADS

> Add a mug of sweet potato fries for 2.00

Black Combe ham, watercress & Parmesan - 7.50

Pig's cheek, capers & mozzarella - 7.25 X

Taw Valley Cheddar, Cornish Brie & Cropwell Stilton - 7.25 X

Garlic & mozzarella - **no tomato** - 6.50

## BOARDS

Warmed houmous with sourdough toast, breakfast radish, heritage tomatoes & baby carrots to dip - 7.25

Baked mini Cornish Brie, red onion chutney, sourdough toast, breakfast radish, heritage tomatoes & baby carrots to dip - 7.50

Mixed platter with Black Combe ham, scotch egg, olives & tomatoes, stout-cured salmon & toast - 15.00

# MENU

PLEASE ORDER AT THE BAR

## LARGER PLATES

**Sausages & mash**, free-range Cherry Orchard sausages, beer mustard mash & red wine gravy - 10.00 X

**Southern-fried chicken** with fries, summer slaw & house pickle dip - 11.50

**Yorkshire ham & eggs** with watercress & fries - 9.75 X

**Kale, cauliflower & Cheddar tart** with heritage potatoes & baby leaf salad - 12.00

**Slow-cooked British short rib** with fries, summer slaw & ginger ale ketchup - 15.50

**Fish & chips**, sustainably caught hake in a cider batter with pea puree, tartare & chip shop chips - 12.00

**Steak sandwich**, chargrilled West Country steak and watercress & horseradish cream, served with fries - 10.25

**Pan-fried salmon fillet** with asparagus, heritage potatoes & wild garlic pesto - 14.75

**Chicken, leek & ham hock pie** with mash, braised carrots & seasonal vegetables - 11.50

**Fish finger bap**, cider-battered hake with baby gem & tartare sauce, served with fries - 7.25 X

**9oz West Country rump steak** with watercress & fries - 15.00

> Add Bearnaise or peppercorn sauce or garlic butter - 2.00

## SALADS

Quinoa, couscous & black lentils with radish, asparagus, heritage carrots & omega seeds - 9.25 X

Smoked chicken, avocado & smoked bacon Caesar with croutons and house Caesar dressing - 10.50

Heritage tomato & Yorkshire Fettle cheese, mixed leaves & a green chilli & kale dressing - 10.25

TWO COURSES FOR £12.00

available until 6pm Monday - Friday

Just pick any small plate or any pudding plus a main as indicated X

## BUILD YOUR BURGER

All our patties are made by hand in our kitchen, chargrilled to order and served in a glazed bun with lettuce, tomato & mayonnaise. All burgers are served with burger sauce & skin-on fries.

Upgrade to sweet potato fries - 1.00

### Choose your burger...

West Country beef - 11.00 X

Pork & chorizo - 12.00

Spiced spinach & lentil - 10.75 X

Chargrilled chicken - 11.00

### Choose your toppings...

Cheddar / smoked bacon / caramelised onion jam / mozzarella / avocado - add 1.00

BBQ pulled pork / bacon jam / Cornish Brie / pig's cheek / Stilton - add 2.00

### Add a side for 2.50

Mac & cheese / onion rings / summer slaw

## SIDES

Sweet potato fries - 3.75

Skin-on fries - 3.25

Side salad - 3.50

Watercress & Parmesan salad - 3.50

PLEASE TURN OVER FOR PUDDINGS & COFFEE

# A LITTLE MORE MENU

## PUDDINGS ✕ All 6.00

Chocolate brownie with vanilla pod ice cream

Blood orange cheesecake with strawberry compote

Blackcurrant curd Eton mess

Sticky toffee pudding with vanilla pod ice cream

Peanut butter cookie dough cheesecake with toffee sauce

Chocolate praline profiteroles with Jude's salted caramel ice cream & Devonshire caramel sauce

Make the profiteroles large to share (or not!) - 8.50

**Cheese board** - mature Cheddar, Cropwell Bishop Stilton, Cornish Brie, celery, oatcakes & red onion jam - 7.00



## HOT DRINKS

Espresso - 1.90

Americano - 1.95

Cappuccino - 2.35

Latte - 2.35

Flat white - 2.70

Tea > please ask for our selection - 1.95

Hot chocolate - 2.15

Mocha - 2.30

Decaffeinated filter coffee - 2.05

All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

Full allergen information for food and drink is available upon request.

We always try our best to source our produce from suppliers who share our values

Here is a little bit of information around a few of the items you will find on our menu



### FREE-RANGE PORK

Our Cherry Orchard sausages & our Sunday roast pork are from a collection of farms in the coastal area of Suffolk and the North Downs of Kent. All pigs, including sows & their piglets, spend their lives outdoors, free to roam in large paddocks with access to straw bedded tents.

They are fed a carefully balanced diet including locally sourced apple pulp from a local cider press.



### FETTLE CHEESE

The handmade Mediterranean-style cheese in our heritage tomato & Yorkshire Fettle salad is made with nutritious ewes' milk by the artisanal, family owned, cheesemakers Shepherds Purse who are based in Thirsk, North Yorkshire.

This cheese is crumbly yet creamy in texture with a sweet, slightly salty finish and has won numerous awards.



### BLACK COMBE HAM

The Woodall family began producing and innovating in quality British pork in 1828 in Cumbria. They carefully select and butcher the perfect cuts of British meat for their products which feature original recipes and smoking techniques, and unique blends of spices.

The Black Combe pork is hand rubbed with a spiced dry cure mix then cold smoked in oak for 5 hours before being left to naturally air dry for at least 6 months.



### OMEGA SEEDS

We add a sprinkle of a naturally healthy blend of lightly roasted seeds to the top of our quinoa salad. This combination of sunflower seeds, pumpkin seeds, sesame seeds, rapeseeds, linseeds and hulled hempseeds is not only high in fibre and a source of protein and omega 3, 6 & 9, but also adds a great texture and taste to the salad.