

BRUNCH

Crumbed cod finger sandwich, tartare sauce, gem lettuce 7.50	Severn & wye smoked salmon, scrambled egg & chive 8.50	Butler's Secret Cheddar and Guinness rarebit 3.50
Copper Maran's egg mayonnaise & Chalk Valley watercress sandwich 7.50	Hepburn's smoked ham, Butler's secret cheddar and piccalilli sandwich 7	Chicory, pickled wild mushroom and walnut salad 5.50
Smashed butternut squash, chilli, sage & Cotswold goats cheese, seeds & poached egg, sourdough toast 7.50	Hot salt beef in gravy, gherkin, mustard mayo sandwich 8.50	Smoked mackerel, beetroot & horseradish sauce, seeded toast 6.50
Wild boar sausage, streaky bacon, fried egg, brioche bun 8	Pumpkin soup, roasted chestnut and sage crumb 5.50	Marrow fritters, black pepper mayonnaise 6.50

SHARERS

Ploughman's: Butler's Secret Cheddar; wild boar scotch egg, Hepburn's smoked ham; pork and apple sausage roll; piccalilli; pickled onion, apple, sourdough 17	Selection of cured British meats – Suffolk Rosemary salami, Suffolk Chorizo, Hepburn's smoked ham, toasted campaiou, gherkins, balsamic onions 16
Honey baked Somerset camembert, balsamic onions, soldiers 18	

BEST OF BRITANNIA NOSTALGIA

Tamworth pork belly, celeriac fondant, celeriac puree, crackling, apple sauce & Savoy cabbage 17	Faggots, cream mash potato, English garden peas & gravy 13
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MAINS

Britannia burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 13.50	Braised beef marrow pie, Chantenay carrots, herb butter 18.50	Young's beer-battered cod, triple-cooked chips, mushy peas, tartare sauce 14.50
28-day-aged Angus sirloin steak, triple cooked chips, mushroom butter, onion rings 25	Pork rib eye steak, triple cooked chips, fried Royal Legbar eggs 12	Borlotti and runner bean stew, roasted peppers, smoked olives, cauliflower steak 11
Wild boar sausages, buttered mash, primo cabbage & gravy 12.50	Pan fried Creedy Carver duck breast, tender stem broccoli, roasted salsify, plum puree 22	Devon blue & broccoli quiche, English pea, red onion, Chalk valley watercress salad 12

Please speak to your server about today's skipper's catch


SIDES

Cream mash potato 4	Roast butternut squash, chilli & sage 4.50	Braised chicory, Bath blue 4.50
Nutbourne tomato, watercress & red onion salad 4.50	Savoy cabbage, crispy smoked bacon 4.50	Triple cooked cut chips 4

PUDDINGS

Peach & raspberry crumble, custard 7	Cheese – choose 1 for £4.50, 2 for £7 or 3 for £9.50, served with seeded crackers, Branston pickle, grapes & celery: Devon blue; Butler's secret cheddar; Cornish Brie
Tiptree strawberry jam roolly polly, custard, 5.50	A selection of Jude's dairy ice cream and sorbet
Chocolate brownie, vanilla ice cream 6.50	Chocolate, vanilla, salted caramel, raspberry ripple, rum & raisin; Lemon, mango or raspberry sorbet 6
Banoffee pie 5.50	

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Tables of 8 or more are subject to a discretionary service charge of 12.5%

