



Marinated olives 3.50 (VE)

Bread board - warm sourdough boule with butter 4.25 (V)

Sharers

White balsamic & tomato tarte tatin on olive & rocket salad 6.00 (VE)

Ham hock, pea & wild garlic terrine with golden beetroot piccalilli & Melba toast 6.00

Avocado Caprese with cherry tomato, mozzarella and dressed with lemon, basil & olive oil 6.00 (V)

To Share - Rosemary & garlic Camembert, baked in sourdough with celery 14.00 (V)

To Share - Board of Calabrian cured meats, marinated tomatoes & olives with sourdough 15.00

Mains

Handmade bacon & cheese British beef burger in a brioche bun with gherkin & fries (add a patty for 3.00) 13.50

Breaded chicken katsu burger in a brioche bun, with onion rings & fries 13.95 (A)

Roasted half chicken in lemon & garlic marinade with rosemary fries 13.50

Miso-glazed aubergine, cashews & fried cavolo nero with jasmine rice 12.00 (A,VE)

Fish & chips - ale-battered cod with triple-cooked chips, mushy peas, tartare sauce & ketchup (large- add £2.50) 14.50 (A)

Devon crab on toasted sourdough with avocado 7.75

Chicken Caesar salad with gem lettuce, anchovies, shaved cheese, bacon, Caesar dressing & toasted sourdough croutons 10.50

Sausage & mash - Cherry Orchard Farm sausages, spring onion mash, crispy onions & red wine jus 11.95 (A)

9 oz rib-eye steak, triple cooked chips, watercress & horseradish butter 17.00

Sides

Fries 3.25

Peppercorn sauce 2.00 (A)

Side salad 3.75

Triple-cooked chips 3.25

Desserts

Warm chocolate brownie with hazelnut ice cream 6.25 (V)

Ice cream - three scoops of hazelnut, chocolate or vanilla 4.00 (V)

British cheese plate - Taw Valley Cheddar & Garstang Blue with savoury biscuits, apple & fig chutney, celery & grapes 8.25 (V)

Sticky toffee pudding with vanilla ice cream 6.25 (V)