**Starters and Sharers**

Black pudding & sausage meat Scotch egg, Paprika Aioli **5.5**

Summer peas soup with minted yoghurt, sourdough **5.5**

Salt beef croquettes, mustard mayo and gherkin **7.5**

Pork and apple sausage roll, English mustard **4.5**

Root vegetable bubble & squeak, sautéed rainbow chard, poached duck egg and hollandaise **7.5**

Devon crab cakes, shallot puree, samphire, crispy capers 8

Stuffed Aubergine with leek, peas, nutbourne tomato and vegan cheese **7.5**

Honey rosemary baked Somerset camembert, chicory and sourdough to share **14**

British Charcuterie board (Suffolk rosemary salami, Pork loin Dorset Capreolus, Coppa Dorset salt & cure, Quickes cheddar, Olives, gherkin and sourdough) to share **17.5**

**Mains**

The White bear burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries **14.5**

The ultimate plant burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries **13**

Cumberland sausage, summer peas and mashed potato, Ale onion gravy **13.5**

Mix fish pie topped with cheesy mashed potato and seasonal green **16.5**

Angus flat iron steak, triple cooked chips, onion rings, béarnaise sauce, watercress **18**

Young’s beer battered cod, triple cooked chips, mushy peas, tartar sauce, lemon **15.5**

Vegan beetroot, spinach and mushroom wellington with charred baby leeks, cauliflower puree and vegan gravy **15.5**

Chicken Kiev with baby gem, sweetcorn, tomato & onion salsa, lemon **13**

**Sides**

Fries/triple cooked chips 4

Nutbourne tomato, peas and mint salad 4

Mashed potato, summer peas and mint 4

 Quickes cheddar macaroni cheese 5

**Puddings**

Bramley apple, mix berries crumble, custard **6**

Vegan coconut rice pudding with raspberries **5.75**

Chocolate fondant, raspberry coulis, Chantilly cream **6.5**

A selection of Jude’s dairy ice cream **5**