



Green & Kalamata Olives (ve) (359kcal)	5
Padrón Peppers, extra virgin olive oil, Maldon sea salt (ve) (213kcal)	7
Whole Baked Sourdough, salted butter (v) (1403kcal for two to share)	7.5

### Sharers

Charcuterie Board, Italian cured meats, olives, pickles, chargrilled artichokes, sourdough (1082kcal for two to share)	19
Rosemary & Garlic Camembert baked in sourdough, hedgerow chutney (v) (1239kcal for two to share)	15.5

### Small Plates

Pan-Seared Scallops, pancetta, cauliflower purée, salsa verde, beef dripping pangrattato (289kcal)	12.5
Crispy Calamari, saffron aioli (278kcal)	8.5
Grilled Goats Cheese, endive & rocket salad, roasted plum, blood orange & maple dressing (v) (434kcal) / (654kcal)	8 / 16
Oak-Smoked Atlantic Salmon, lilliput capers, rye bread (300kcal)	10
Pheasant, Chicken & Pear Terrine, hedgerow chutney, toasted brioche* (411kcal)	8.5
Handmade Scotch Egg, golden beetroot piccalilli (801kcal)	8

### Roasts

Served with a Yorkshire pudding, thyme-roasted potatoes, buttered savoy cabbage, leeks, peas & roasted root vegetables

To Share - 21 Day-Aged Sirloin of Beef, Roast Chicken, Slow-Cooked Pork Belly, pigs in blankets, stuffing, red wine jus (4967kcal for two to share)	43
21 Day-Aged Sirloin of Beef, red wine jus (1618kcal)	20.5
Half-roast Chicken, pig in blanket, stuffing, red wine jus (1990kcal)	18.5
Nut Roast, root vegetable roast made with almonds and walnuts, vegetarian gravy (v) (1384kcal)	18
Slow-Cooked Pork Belly, red wine jus (2284kcal)	19.5

Add: Cauliflower Cheese (v) (457kcal) 4.5 | Pigs-In-Blankets (372kcal) 4.5 | Thyme-Roasted Potatoes (ve) (543kcal) 5

### Mains

See our daily specials menu for seasonal dishes prepared by our chefs

10oz Ribeye Steak, chips, watercress, your choice of sauce - peppercorn* (1189kcal) or beef dripping & thyme (1230kcal) Add: Scallops with garlic butter (238kcal) 10.5	31
Pan-Roasted Cod, brown shrimps, ratte potatoes, samphire, caper & dill butter (417kcal)	20.5
Steak, Shin & Pale Ale Pie, slow-cooked steak & beef shin in a rich St Austell Brewery Tribute gravy, clotted cream mash, pangrattato crumb, buttered leeks, savoy cabbage, bordelaise sauce* (1224kcal)	18
Plant-Based Burger, grilled vegan patty, applewood smoked vegan slice, tomato salsa, fries, house sauce (ve) (1166kcal)	16.5
Chicken Milanese, panko-breaded chicken, rocket & cherry tomato salad, fries (961kcal)	18
Smoked Bacon Cheeseburger, grilled beef patty, smoked Cheddar, fries, house sauce (1278kcal)	18.5
Spiced Chickpea, Broccoli & Pomegranate Salad, cherry tomatoes, long stem broccoli, houmous, quinoa & pumpkin seeds, lemon & olive oil dressing (ve) (297kcal) / (448kcal) Add: Halloumi (v) (415kcal) 3.5   Panko-breaded chicken (415kcal) 4	7 / 14.5
Beer-Battered Fresh Atlantic Haddock & Chips, minted crushed peas, tartare sauce (1253kcal)	18.5

### Sides

Hand-Breaded Halloumi Fries, chipotle chilli jam (v) (774kcal)	8
Chips, aioli (v) (533kcal)	5.5
Rosemary & Parmesan Fries, white truffle-infused oil (503kcal)	6
Cherry Tomato & Grain Salad (ve) (155kcal)	5
Long Stem Broccoli, garlic, lemon, chilli (v) (163kcal)	4.5

### Desserts

50p from each dessert sold will be donated to 

Spiced Sticky Toffee Pudding, vanilla crème anglaise (v) (602kcal)	8.5
Belgian Chocolate Brownie, salted caramel sauce, honeycomb ice cream (v) (908kcal)	8
Apple & Blackberry Crumble, vanilla crème anglaise (v) (635kcal) Vegan serve available (792kcal)	8.5
Basque Cheesecake, blackcurrant, redcurrant & raspberry sauce (v) (757kcal)	9
British Cheeses, savoury biscuits, hedgerow chutney, grapes (v) (753kcal)	11