



We're proud to be championing British farmers and producing fresh food sustainably.

Aperol Spritz 11.5 | Absolut Strawberries & Cream 9 | Rhubarb Rose 10.5

Starters & Sharers

- Maldon Rock Oyster £5 each or three for £13.5, dill oil, shallot vinegar (gf) (44kcal)
- Spring peas & fresh mint soup, sourdough (vg) 8 (552kcal) (add ham hock £4)
- Three cheese croquettes, date ketchup, Davidstow Cheddar (v) 8 (582kcal)
- Fennel & dill Severn & Wye smoked salmon, cucumber, crème fraîche, crisp bread 12 (493kcal)
- Pea & wild garlic hummus, mediterranean chopped salad, nutbourne tomatoes, lemon, flatbread (vg) 9 (556kcal)
- Devon crab Welsh rarebit on sourdough bread, soft herbs salad 8.5 (347kcal)
- Burrata, Isle of Wight tomatoes, wild garlic pesto, crispy basil (v) (gf) 12.5 (619kcal)
- Ham hock terrine, cornichon, British piccalilli (gf) 9.5 (362kcal)
- British Ploughmans Board - Davidstow Cheddar cheese, cold cut ham, cumberland sausage roll, cumberland scotch egg, cornichons, British piccalilli, sourdough 29 (2509kcal) - serves two - three people
- Garden Board - Pea & wild garlic hummus, crudités, celery, radish, mixed olives, flatbread (vg) 26 (1079kcal) serves two - three people (add on selection of British Cheeses £6)

Sunday Roasts

All roasts served with duck fat roast potatoes, double egg Yorkshire pudding, maple glazed carrots, hispi cabbage, crushed swede & lovage, proper gravy

- Trio of roasts sharer - Roast rump of beef, Cyder roasted chicken, roast pork belly 32 (1516kcal)
- West country rump of beef, horseradish cream 22.5 (1010kcal)
- Traditional Cyder roasted half chicken 21.5 (1250kcal)
- Roast pork belly 20.5 (1311kcal)
- Butternut squash, mushroom & spinach wellington (vg) 20 (775kcal) (served with vegetable oil roast potatoes)

Mains

- Chicken, creamed leeks & smoked bacon pie, creamy mash, gravy 22 (1886 kcal) - please note the pie takes 25 minutes to cook through
- Cumberland sausages, cabbage, mashed potato, onion rings, gravy (gf) 17.5 (1208kcal)
- Cyder battered haddock, triple cooked chips, mushy peas, curry & tartar sauce (gf) 20 (1146kcal)
- Dairy cattle beef burger, Davidstow Cheddar, red onion, beef tomato, cos lettuce, gherkin, watercress mayonnaise, fries 19.5 (Vegan plant option available) (1635kcal)
- Fillet of Hake, pea puree, confit tomato, basil, tenderstem broccoli, butter sauce (gf) 19 (449kcal)
- Hertfordshire roast chicken caesar salad, davidstow cheddar, little gem, smoked back bacon, St Ewes egg & caesar dressing 19 (1735kcal)

Sides

- Cauliflower cheese (v) 6 (290kcal)
- Cumberland sausage stuffing balls, gravy 6 (176kcal)
- Isle of Wight tomato, pickled shallot (vg) (gf) 5.5 (233kcal)
- Triple cooked chips or skinny fries (vg) (gf) 5 (412kcal)
- Gem lettuce, buttermilk dressing (v) 5 (61kcal)
- Artisan bread, whipped butter (v) 6.5 (749kcal)
- Corn ribs, garlic butter (v) (gf) 6.5 (248kcal)

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance. Some dishes may vary on Sunday's, bank holidays and during the Christmas period.
Tables of 4 or more are subject to a discretionary service charge of 12.5%.
Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked.
(v) vegetarian, (vg) vegan, (gf) gluten free, (af) Free of the 14 government recognized allergen's