



We're passionate about food. Our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly cooked dishes every time.

NIBBLES

Nocellara olives (pb) 5.00

Hummus & olives with flatbread
(pb) (v) 9.00

Warm focaccia bread (pb) 7.50

STARTERS

Carrot & coriander soup
with pumpkin seed granola (v) 7.00

Lamb kofte balls with braised tomato sauce,
yoghurt & grilled flatbreads 9.00

Devon crab arancini with shellfish aioli & salty fingers
9.50

Crispy salt & pepper enoki mushrooms with
spring onions, chilli & lemon miso mayo (pb) (v) 9.50

Burrata with English plums, jamon iberico, piquillo
peppers & chimichurri 13.00

Caesar salad cos lettuce, pickled anchovies, confit
egg yolk, croutons & Parmesan 9.00

Duck liver parfait, chutney, toasted brioche 8.50

SHARERS

1kg of buffalo wings with
buffalo & truffled blue cheese
sauce 22.50

Nachos with melted cheese,
guacamole, tomato salsa, sour
cream & jalapeños (v) 14.50

Charcuterie for two: chorizo,
salami, Parma ham, pickles,
marinated olives & grilled breads
19.00

MAINS

Beer battered haddock triple cooked chips, crushed minted
peas, tartare sauce & lemon 19.50

Griddled lamb chops with Lyonnaise potatoes, garden peas &
chimichurri 26.00

Chicken milanese with tomato chutney, burrata & Parma ham
24.00

Monterey Jack cheeseburger, Italian onions, pickles, lettuce,
burger sauce & house chips 18.5

Fried Buttermilk chicken burger, tomato, lettuce and
sriracha aioli, served with house chips 18.5

Extra Toppings:

3 little piggies bacon jam 2.00 • Mrs Owton's streaky
bacon 2.50 • Smashed avocado 2.50

225g sirloin steak with truffle & lemon dressed watercress,
fries & choice of peppercorn or bearnaise sauce 30.00

Greek salad - plant-based feta, cucumber, red onion,
cherry tomatoes, Kalamata olives, blended olive oil
dressing (pb) (v) 15.95

Caesar salad with cos lettuce, pickled anchovies, soft
egg yolk, croutons & Parmesan 13.50
Add on chicken 4.00 • Add on Feta cheese (v) 2.50

Wild mushroom, tarragon & chestnut orzo pasta
white wine cream sauce, capers, crispy onions (pb) (v)
17.50

Pan roasted salmon with new potatoes, peas & sauce
vierge 23.00

London Pride steak and mushroom pie, mash
greens and gravy 19.50

South Devon Crab Ravioli with a shellfish foam and
coastal greens 23.00



SIDES

Triple-cooked chips (pb) (v) 5.50 • **Chargrilled hispi cabbage** with truffle mayonnaise &
hazelnuts (v) 5.50 • **Spring leaf salad** with a sherry vinegar dressing (pb) (v) 5.00

Sweet potato fries (pb) (v) 5.50 • **Lyonnaise potatoes** (v) 6.50 • **Broccoli** (v) 5.50



OPTIONAL SERVICE CHARGE 12.5%

Scan for full allergens Adults need around 2000 kcals a day. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur. (v) vegetarian (pb) plant-based
*Grassroots® beef is farmed using methods that have less of an impact on the planet. Find out more – xxxxxxxx

PUDDINGS

**Black Forest Gateau brownie
with vanilla ice cream** (v) 8.50

Mulled apple tarte fine
with spiced vanilla custard (pb) (v) 10.50

Sticky toffee pudding
with Laverstoke Park Farm
buffalo milk salted caramel ice cream (v) 9.00

Affogato (v) 5.50

Vanilla Parfait with mango ,passion fruit &
raspberry (v) (pb) 10.00

Mini sticky toffee pudding with a hot drink
of your choice (v) 5.95

Mini chocolate brownie with a hot drink
of your choice (v) 5.95

SELECTION OF ICE-CREAMS BY THE SCOOP

Flavours Coconut (pb) (v) 3.00 • **Chocolate** (pb) (v) 3.00 • **Strawberry** (v) 3.00
Vanilla (v) 3.00 • **Raspberry sorbet** (pb) 3.00 • **Salted caramel** (v) 3.00

HOT DRINKS

Cappuccino • Flat white • Americano • Café latte • Mocha
Double espresso • Hot chocolate • Selection of Teas

DIGESTIF

Taylor's Tawny 10 year

Mellow and elegant, combining delicate wood notes with rich aromas of mature fruit, it is bottled for immediate drinking.

Di Saronno Italian Liqueur

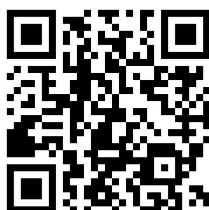
An enticing mix of sweet marzipan, apricot, and subtle notes of vanilla and spice. On the palate, Disaronno delivers a smooth .

Cointreau orange liqueur

Zesty, bright orange and lemon with undertones of spice, nutmeg and cinnamon with boiled lemon sweets.

XO Brandy

Toasted and slightly burnt fruitcake, with oily walnut, peppery oak, ground almond and a hint of savoury umami, with lingering Black Forest gateaux.



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