

COCKTAILS	
Espresso Martini	11.50
Amaretto Sour	10.00
Dry Negroni	10.50
Roebuck Spicy Margarita	11.50
Old Fashioned	10.50
Bloody Mary	9.50



NON-ALCOHOLIC	
Gipsy Hill Hepcaf	4.90
Reef Lager	4.90
Citra IPA	4.90
Pine Trail Pale Ale	4.90
Seedlip & Tonic	5.90
Virgin Mary	5.00

Wild British Mushrooms On Toast, Garlic & Herbs (vg) 8.50

Burrata & Heritage Tomato Salad (v, gf) (Add: Bread 1.00) 11.50

Cauliflower Cheese (v) 7.75

Atlantic Salt Cod Croquettes 7.00

Scotch Egg 6.00

Sausage Roll 6.00

Baby Gem Lettuce, Cherry Tomatoes, Radish & Orange Salad (vg) 15.00

Butternut Squash & Mushroom Wellington (vg)* 17.00

Beer Battered Atlantic MSC Cod, Chips, Mushy Peas, Tartare Sauce 18.00

28 Day Aged Dexter Beef Rump* 21.00

Holly Farm Free Range Chicken* 19.00

Rolled Loin of Gloucester Old Spot Pork* 19.00

**Our Roasts are served with roast potatoes, Yorkshire puddings, gravy & seasonal vegetables.*

Due to our pig's lifestyle choices they tend to get a 'roast-ready' body. If you would prefer a leaner option, please opt for one of our other roasts.

Brownie, White Choc Crumble, Vanilla Ice Cream (v) 7.00

Apple Crumble, Custard (v) (contains nuts) 7.00

Caramelized Banana, Waffle & Chantilly Cream (v) 7.50

Ginger & Date Molasses Sponge Cake, Custard (v) 7.00

Vanilla/Mint/Clotted Cream Ice Cream Scoop (v) 3.00

Sweet Lemon Sorbet Scoop (vg) 3.00

As we cook all out food to order please be understanding if there is a small delay during busy periods. Fish dishes may contain bones. If you have a food allergy, intolerance, or sensitivity, please speak to a member of staff about the ingredients in our dishes before you order your meal.