

Chicken Wings

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

Small Plates/ Starters

Spring pea soup with salted ricotta & garden herbs (v) 7.00

Rosemary & sea salt focaccia with Nocellara olives, blended oliva oil and aged balsamic (pb) (v) 7.50

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

Devon crab arancini with shellfish aioli 9.50

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

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

Sharers

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

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

Sunday Roast

Served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

Corn fed chicken supreme with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 22.50

Roasted pork belly with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 22.00

Braised lamb shoulder with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 27.00

Roasted vegetable & feta pithivier with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy (pb) (v) 21.00

Sirloin of beef with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 24.00

Mains

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

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

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

Caesar salad with cos lettuce, pickled anchovies, confit egg yolk, croutons & Parmesan 13.50

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

Add on

Add on Feta cheese (v) 2.50 • Add on chicken 4.00

Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & skin on fries 18.50

Add on

Streaky bacon 2.50 • Bacon jam 2.00 • Smashed avocado (pb) (v) 2.50



Sides

Triple-cooked chips (pb) (v) 5.50

Sweet potato fries (pb) (v) 5.50

Baby potatoes with seaweed butter (v) 5.50

Creamed mash with crispy onions & a bone marrow jus 5.50

Spring leaf salad with a sherry vinegar dressing (pb) (v) 5.00

Steamed spinach (pb) (v) 5.50

Puddings

Set chocolate custard with honeycomb & salted caramel ice cream (v) 8.00

Black Forest Gateau brownie with Chantilly cream and preserved cherries (v) 8.50

Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce (v) 9.00

Affogato salted caramel ice cream (v) 5.50

Selection of ice-creams by the scoop (v)

Ice Cream Flavours

Salted caramel (v) 3.00 • Vanilla (v) 3.00 • Strawberry (v) 3.00 • Chocolate ice cream (pb) (v) 3.00 • Raspberry sorbet (pb) (v) 3.00

A Treat to Finish

Miniature chocolate brownie With a hot drink of your choice (v) 6.00

Mini sticky toffee pudding With a hot drink of your choice (v) 6.00

