



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

Aperol Spritz 11.5 | Absolut Strawberries & Cream 9 | Rose Spagliato 12

Starters & Sharers

Maldon Rock Oyster 5 each or three for 13.5 Pickles, dill, oil, mignonette sauce (44kcal)

Padron peppers, flaky salt (gf)(vg) 6.5 (28kcal)

Crispy whitebait, garlic aioli 7 (380kcal)

Pork shoulder, ham hock & pear terrine, beer mustard & sourdough 9 (472kcal)

Smoked mackerel pâté, radicchio, sourdough & pickles 10 (448kcal)

Samphire, onion & cauliflower bhaji, curried yoghurt (gf)(vg) 8 (188kcal)

Homemade pork and black pudding scotch egg, HP brown sauce 9.5 (920kcal)

Roasted winter cauliflower soup, toasted bread (vg) 8.5 (446kcal)

Severn & Wye smoked salmon, fennel, clementine & watercress salad, sourdough 12.5 (339kcal)

Baked Cornish Camembert, cranberries, walnuts, pistachios, toasted sourdough (v) 22 (1376kcal)

British Ploughman's - Davidstow cheddar cheese, cold honey roasted gammon, cumberland sausage roll, homemade pork and black pudding scotch egg, cornichons, english mustard, british piccalilli, HP brown sauce, toasted bread 29 (2113kcal)

Sunday Set Menu

2x courses (starter and main) 30, 3x courses 35

Starters

Samphire, onion & cauliflower bhaji, curried yoghurt (gf)(vg)

Padron peppers, flaky salt (gf)(vg)

Pork shoulder, ham hock & pear terrine, beer mustard & sourdough

Mains

Traditional cyder roasted half chicken

Butternut squash, mushroom & spinach wellington (v)

Puddings

Bramley apple & Yorkshire rhubarb crumble (v)

Affogato, vanilla ice cream, espresso (vg)

Sticky toffee pudding & clotted cream (v)

Sunday Roasts

All roasts served with duck fat roast potatoes with rosemary and garlic, double egg yorkshire pudding,

maple glazed carrot & parsnip, port and spiced red cabbage, crushed swede, proper gravy

Slice of tender beef wellington, wrapped with mushroom duxelle, wilted spinach, golden pastry 38 (1764kcal)

Trio of roasts sharer - Roast rump of beef, cyder roasted chicken, roast pork belly 40 (1516kcal)

West country rump of beef, horseradish cream 23.5 (1010kcal)

Traditional cyder roasted half chicken 22.5 (1250kcal)

Roast pork belly, braised apple sauce 22 (1311kcal)

Butternut squash, mushroom & spinach wellington (v) 20 (775kcal)

(served with vegetable oil roast potatoes and dish can be vegan if served without yorkshire pudding)

Mains

Cyder battered haddock, triple cooked chips, mushy peas, curry & tartar sauce (gf) 20 (1219kcal)

The Marquess beef burger, davidstow cheddar, red onion, beef tomato, cos lettuce, gherkin, watercress mayonnaise, fries 19.5

(Vegan plant option available) (1635kcal)

Harissa roast cauliflower, miso carrot puree, sea herbs, toasted almonds (gf)(vg) 18 (416kcal)

Cornish mussels, smoked bacon & Young's ale, rosemary salted fries 16 (747kcal)

Grilled flatbread, beetroot hummus, chickpeas, pomegranate & feta (vg) 14 (589kcal)

Sides

Pigs in blankets (gf) 7 (214kcal)

Cauliflower cheese, Isle of wight soft cheese (v) 9 (355kcal)

Seasonal cumberland stuffing balls, gravy 7 (176kcal)

Tenderstem broccoli, toasted almonds (gf)(vg) 7 (199kcal)

Triple cooked chips or skinny fries (gf) (vg) 5 (443kcal)

Winter leaf salad (gf) (vg) 5 (68kcal)

Selection of bread, whipped butter (v) 6 (588kcal)

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