



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

Plymouth Hugo Spritz 10.5 | White Sangria 11.5 | Lillet Rhubarb Rose 10.5

Starters & Sharers

3x Maldon Rock Oyster, Pickles, dill, oil, mignonette sauce (gf) 13.5 (44kcal)

Burrata, salt baked beetroot salad, wild garlic pesto (gf)(v) 9.5 (103kcal)

Crispy calamari, wild garlic mayo 11 (1062kcal)

Spiced lamb kofta, lemon crème fraîche, herb oil (gf) 12.5 (881kcal)

Wild mushroom arancini, wild garlic mayo (gf)(vg) 11 (909kcal)

Pressed pork shoulder, ham hock & pear terrine, piccalilli (gf) 9 (323kcal)

Spring pea soup, herb oil, sourdough (vg) 9 (733kcal)

Samphire, onion & cauliflower bhaji, curried yoghurt (gf)(vg) 9 (224kcal) - House Favorite

Baked cornish camembert, spring crudites, sourdough - To Share (v) 22 (1058kcal)

British Ploughman's - Davidstow cheddar, pork shoulder ham hock & pear terrine, pork apple and pitchfork cheddar sausage roll, homemade

Lamb & parsley scotch egg, cornichons, english mustard, piccalilli, HP brown sauce, toasted bread 32 (2581kcal)

Sunday Set Menu

2x courses (starter and main) 32, 3x courses 37.5

Starters

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

Spring pea soup, herb oil, sourdough (vg)

Pressed pork shoulder, ham hock & pear terrine, piccalilli (gf)

Mains

West country rump of beef, horseradish cream

Traditional cyder roasted half chicken

Roast pork belly, braised apple sauce

Butternut squash, mushroom & spinach wellington (v)

Puddings

Sticky toffee pudding & clotted cream (v)

Bramley apple & Yorkshire rhubarb crumble,

vegan vanilla ice cream (gf)(vg)

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, 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)

Crispy breaded chicken schnitzel, skinny fries, wild garlic butter (gf) 23 (763kcal)

Breaded chicken caesar, little gem and smoked bacon salad, davidstow cheddar, St Ewes egg, croutons, caesar dressing 22 (1663kcal)

Harissa roast cauliflower, harrisa hummus, puff rice, pomegranate, chili oil (gf)(vg) 22 (688kcal)

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, lemon zest, flaky salt (gf)(vg) 7 (160kcal)

Selection of bread, whipped butter (v) 7 (673kcal)

Duck fat roast potatoes with rosemary and garlic (v) 4 (185kcal)

Two double egg yorkshire pudding (v) 4 (305kcal)

Maple glazed carrot & parsnip (vg) 4 (105kcal)

Port and spiced red cabbage, crushed swede (vg) 4 (85kcal)

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