

## SNACKS & SHARING

Fried Chicken, chilli honey, buttermilk jalapeño ranch sauce 10  
Beef Shin Croquettes, gochujang mayo 9.5  
Handmade Scotch Egg, Oxford sauce 8.5  
Padrón Peppers (ve) 8  
Monkfish Scampi, tartare sauce 11  
Hand-Breaded Halloumi Fries, chipotle chilli jam (v) 9  
Charcuterie & Hot Honey Baked Camembert, Italian cured meats, pickles, toasted sourdough, rye bread 20  
Whole Baked Sourdough, salted butter (v) 7.5

## SMALL PLATES

Pan-Seared Scallops, crispy chorizo, lemon oil\* 14.5  
Crispy Duck & Watermelon Salad, Teriyaki glazed duck, crispy noodles, pomegranate seeds Small 11 / Large 19  
Burrata, heritage tomatoes, black olive tapenade, sourdough crisps (v) 10  
Mushrooms On Toasted Sourdough, haricot bean & rosemary purée (ve) 10  
Calamari, saffron aioli 10.5  
Miso Chicken Skewers, yakiniku BBQ sauce, miso dressing\* 10.5

## ROASTS

*Served with a Yorkshire pudding, thyme-roasted potatoes, savoy cabbage, leeks & roasted root vegetables*  
To Share - Rump of Beef, Roast Chicken, Lamb Rump, bacon & chestnut stuffing, red wine gravy 51  
Rump of Beef, red wine gravy 24  
Roast Chicken, bacon & chestnut stuffing, red wine gravy 22  
Lamb Rump, red wine gravy 25  
Root Vegetable, Cranberry & Nut Roast<sup>^</sup>, onion gravy (v) 21.5 *Vegan serve available without a Yorkshire (ve)*

*Add: Cumberland Pigs in Blankets 6 | Cauliflower Cheese (v) 4.5 | Creamed Spinach (v) 6*

## MAINS

Pan-Roasted Fillet of Cod, potato rosti chips, sautéed leeks & peas, lemon, caper & parsley sauce\* 27  
Chicken Milanese, rocket & cherry tomato salad, fries 20.5  
Devonshire Cheddar & Pancetta Burger, grilled beef patty, red pepper & tomato relish, fries 21  
Pie of the Day - *Ask our team* 22.5  
Roasted Harissa Cauliflower, cauliflower purée, spiced grains, parsley & mint, chive oil (v) 17.5 *Vegan serve available (ve)*  
Heritage Tomato Panzanella Salad, olives, rocket, chicory, pine nuts, salsa verde (ve) 17  
*Add: Grilled Chicken Breast 4 | Burrata (v) 4.5 | King Prawns 4.5*  
Beer-Battered Fresh Atlantic Haddock & Chips, minted crushed peas, tartare sauce 21.5 *Add Chip Shop Curry Sauce (ve) 1.5*

## SIDES

Potato Rosti Chips (v) 6.5 | Triple-Cooked Chips (ve) 5.5 *Add Chip Shop Curry Sauce (ve) 1.5*  
Rosemary & Parmesan Fries, white truffle-infused oil 6.5 | Miso-glazed Hispi Cabbage\* (v) 6  
Cherry Tomato & Grain Salad (ve) 5

## DESSERTS

Strawberries & Cream Sundae, strawberry and vanilla ice cream, oat crumble, strawberries, whipped cream (v) 10  
Bramley Apple & Timperley Rhubarb Crumble, vanilla crème anglaise (v) 8.5 *Vegan serve available (ve)*  
Chocolate Fondant, salted caramel ice cream (v) 8.5  
Sticky Toffee Pudding, ginger ice cream (v) 8.5  
British Cheeses, savoury biscuits, rye bread, hedgerow chutney, grapes (v) 11  
Ice Cream - 3 scoops of your choice. Salted Caramel, Ginger, Vanilla or Strawberry (v) 8.5  
Coffee & Mini Brownie (v) 7.5

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Where table service is offered, a discretionary service charge of 10% may be added.

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. \* = this dish contains alcohol.

