



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

The Signature Double Hugo G&T 15 | White Sangria 11.5 | Lillet Rhubarb Rose 10.5

Starters & Sharers

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

Devon crab rarebit, Young’s ale sourdough, samphire 11 (485kcal)

Whipped goat’s curd, roasted figs, maple syrup (gf)(v) 10 (528kcal)

Crispy calamari, spicy harissa sauce 11 (1062kcal)

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

Wild mushroom arancini, roasted garlic and lemon aioli (gf)(v) 11 (909kcal)

Pressed pork shoulder, ham hock, & pear terrine, celeriac remoulade, mustard (gf) 9 (323kcal)

Roasted butternut squash soup, herb oil, sourdough (vg) 9 (733kcal)

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

Beetroot hummus, heritage beetroot, vegan feta, sesame flatbread (vg) 11 (581kcal)

Baked Cornish Camembert, winter crudites, sourdough - To Share (v) 22 (1058kcal)

British Ploughman’s - Davidstow cheddar, pork shoulder ham hock & pear terrine, pig in blanket sausage roll, homemade lamb 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)
Roasted butternut squash soup, herb oil, sourdough (vg)
Pressed pork shoulder terrine, celeriac remoulade, mustard (gf)

Mains

West country rump of beef, horseradish cream
Roast pork, braised apple sauce
Traditional Cyder roasted half chicken
Butternut squash, mushroom & spinach wellington (v)

Puddings

Sticky toffee pudding & clotted cream (v)
Apple, fig & chestnut crumble, bay leaf custard (v)

Sunday Roasts

All roasts served with duck fat roast potatoes with rosemary and garlic, double egg yorkshire pudding, maple glazed carrot & parsnip, sauteed spring greens, crushed swede, proper gravy

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

West country rump of beef, horseradish cream 24 (1010kcal)

Roast belly of pork, braised apple sauce 23 (131ukcal)

Traditional Cyder roasted half chicken 23 (1250kcal)

Butternut squash, wild mushroom & spinach wellington (v) 22 (775kcal)

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

Mains

Cyder battered haddock & triple cooked chips, tartare sauce & mushy peas (gf) 20.5 (1090kcal)

Beef Wellington, British beef fillet, wild mushroom duxelles, puff pastry, creamy mash potato, red wine jus 36 (898kcal)

Chalk stream trout, Jerusalem artichoke, wild mushroom, sorrel cream (gf) 26 (572kcal)

Chipotle & tarragon spiced cauliflower salad, mint & vegan feta (gf)(vg) 19 (903kcal)

Steak & Young’s London orignal ale pie, creamy mash, cabbage, gravy 23 (887kcal) - please allow 28 minutes cooking time

The Marquess short rib & brisket British beef burger, sesame seeded bun, cheese, pickles, burger sauce, crispy onions, fries 19.5 (Vegan plant option available) (1280kcal)

Sides

Pigs in blanket, English mustard (gf) 8 (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 roasted heritage carrots (gf)(vg) 6.5 (51kcal)

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 recognised allergen/s