

SNACKS

Choose three for 22 or six for 42

Fried Chicken, chilli honey, buttermilk jalapeño ranch sauce 9

Hand-Breaded Scampi, tartare sauce 9.5

Beef Shin Croquettes, gochujang mayo 9

Handmade Scotch Egg, Oxford sauce 8

Padrón Peppers (ve) 7.5

Hand-Breaded Halloumi Fries, chipotle chilli chutney (v) 8.5

SMALL PLATES

Pan-Seared Scallops, crispy chorizo, lemon oil* 13.5

Burrata, pomegranate molasses, dates, sourdough crisps* (v) 9

Sautéed Mushrooms on Toast, lovage pesto (ve) 9

Calamari, saffron aioli 9

Miso Chicken Skewers, yakiniku BBQ sauce, miso dressing* 9.5

French Onion Soup, cheese crouton 7.5

MAINS

10oz Ribeye Steak, fries, your choice of peppercorn*, chimichurri or beef dripping sauce 33

Add: Scallops in Garlic Butter 10.5 | Garlic King Prawns 6

Seasonal Pie of the Day - ask your server for today's selection 22

Chicken Milanese, rocket & cherry tomato salad, fries 20

Cumberland Sausage and Mash, caramelised onion gravy* 17.5 *Vegetarian serve available (v)*

Risotto Verde, long stem broccoli, peas, spinach, spring onions, lovage pesto (ve) 16.5

Add: Grilled Chicken Breast 4 | King Prawns 4.5

Chicken Caesar Salad, smoked streaky bacon, avocado, croutons, Parmesan, Caesar dressing 17.5

King Prawn & Devon Crab Linguine, picante sauce, lemon & herb pangrattato 19.5

Beer-Battered Fresh Atlantic Haddock & Chips, minted crushed peas, tartare sauce 21.5 *Add Chip Shop Curry Sauce (ve) 1.5*

Devonshire Cheddar & Pancetta Burger, grilled beef patty, red pepper & tomato relish, fries 20

Pan-Roasted Fillet of Cod, potato rosti chips, sautéed leeks & peas, lemon, caper & parsley sauce* 25.5

SIDES

Potato Rosti Chips (v) 6.5 | Triple-Cooked Chips (ve) 5.5 | Chip Shop Curry Sauce (ve) 1.5

Rosemary & Parmesan Fries, white truffle-infused oil 6.5 | Creamed Spinach (v) 6

Cherry Tomato & Grain Salad (ve) 5 | Camembert Mash (v) 6

DESSERTS

Amarena Cherry Sundae, clotted cream & cherry ice cream, amaretti biscuits (v) 9.5

Bramley Apple, Plum & Cranberry Crumble, vanilla double cream custard (v) 8 *Vegan serve available (ve)*

Chocolate Fondant, salted caramel ice cream (v) 8

Sticky Toffee Pudding, ginger ice cream (v) 8

Basque Cheesecake, berry coulis (v) 8.5

Ice Cream - 3 scoops of your choice. Salted Caramel, Ginger, Vanilla or Honeycomb (v) 8

Coffee & Mini Brownie (v) 7

SHARERS

Charcuterie & Hot Honey Baked Camembert, Italian cured meats, pickles, toasted sourdough, rye bread 19.5

Fritto Misto, crispy king prawns, calamari, hand-breaded scampi, padrón peppers, saffron aioli, tartare sauce 25.5

Whole Baked Sourdough, salted butter (v) 7

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.