

#### STARTERS

Korean BBQ Fried Chicken (gf)8.00sesame, spring onion10.00Aged Beef Tartare10.00confit egg yolk, Bloody Mary ketchup8.00Crispy Squid (gf)8.00paprika, spring onions, chilli, aïoli	Roasted Beetroot Salad (gf)(ve) vegan feta, red endive, candied walnuts, grapes, balsamic reduction Burrata (gf) (v) tomato "confit", capers, roast peppers, basil pesto, extra virgin olive oil		Halloumi Fries (gf) (v)9.50cornflake crumb, pomegranate, tahini dressing, sweet chilli jamPan Fried Scallops (gf)13.50samphire, prosciutto, baby peasDevonshire crab on Toasted Sourdough10.00pickled radish, cucumber & chive oil	
N I B B L E S				
<b>Small Baked Sourdough</b> (v) extra virgin olive oil, aged balsamic, Netherend Farm butter	5.75 Marinated Nocel sun-blushed tomate	,	& Cerignola Olives (gf)(ve)4.25	
<b>Padron Peppers</b> (gf)(ve) olive oil, Maldon sea salt				
S H A R E R S				
<b>Whole Sourdough</b> (v) extra virgin olive oil, aged balsamic, Netherend Farm butter	10.50 Whole Baked Car truffled honey, fig ja		)	

# LUNCH

MONDAY TO SATURDAY 12-5PM

Beer-battered Haddock lettuce, tartare sauce, on white or brown farmhouse bread	11.50	<b>Crispy Falafel Flatbread</b> (ve) sweet chilli sauce, hummus, sun-blushed tomatoes, rocket, pomegranate & harissa yoghurt	
<b>Open Steak Sandwich</b> flat-iron steak, toasted sourdough, mushroom & Stilton cream sauce	12.50	<b>Classic Club Sandwich</b> free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce	11.00

#### PUB CLASSICS

<b>Beer-battered Fish &amp; Triple-cooked Chips</b> (gf)	<b>Turmeric-roasted Cauliflower Steak</b> (gf) (ve)	<b>Devonshire Crab Linguine</b> 17.50 white wine lobster cream, garlic & chilli, baby tomatoes, parsley
	Lemon & Thyme Baked Seabass (gf)	
<b>Flat-iron Half Chicken</b> (gf)	salsa verde, roasted fennel & baby potatoes	Roasted Beetroot Salad (gf) (ve)
rocket, aïoli, skin-on fries	Butternut Squash & Cashew Nut Wellington (ve)15.75 seasonal greens, thyme-roasted carrots, vegan gravy	grapes, balsamic reduction

	STEAK	K S	
		e when available. Our meat gives great flavour and tenderness. Aged for at least 28 days is t price, our team and chefs will only be too happy to chat this through with you.	in our
Cote De Boeuf (gf)	MVP <b>T-bone</b> (gf)	MVP Sirloin on the Bone (gf)	MVP
	ADD TO YOUR <b>Half Native Lobst</b> e garlic & parsley	<b>er</b> (gf) 23.50	
Peppercorn Sauce (gf) • Shallot & Red V	SAUCES & BU Wine Jus (gf)(v) • Black Truffle Butter (gf)(v) • Smo	UTTER oked Sea Salt Butter (gf)(v) • Bearnaise Sauce (gf)(v) • Colston Bassett Butter (gf)(v)	

## GRILLS

<b>Rib &amp; Chuck Burger</b> 16.50 brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	<b>8oz Flat Iron Steak</b> (gf)	Native Lobster (gf)
<b>Roast Portobello Mushroom Miso Burger</b> (ve)	<b>6oz Fillet</b> (gf)	

### SIDES

Triple-cooked Chips (gf)(ve)		Skin-on fries (gf)(ve)	Spiced New Potatoes (gf)(v)
Truffled Skin-on Fries (gf)	6.00	Beer-battered Onion Rings (gf)(ve)	aïoli
			Plum Tomato, Red Onion & Pesto Salad (gf)(ve)



(v) Suitable for vegetarians (ve) vegan (gf) gluten free We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included. SS24PD\_PB2





# We'd love to hear from you! Scan the QR code to leave us a review.