



Please speak to the team about our daily specials

Snacks & Nibbles

- Padron peppers, olive oil, Maldon sea salt (gf) (ve) **5.50**
- Sarpori D'Italia Boscaiola green olives (gf) (ve) **5.00**
- Baked sourdough, whipped English butter, olive oil, aged balsamic (v) **5.00**
- Pulled ham hock & aged Cheddar croquettes (gf) **6.00**

Small Plates

- Chef's seasonal soup, artisan sourdough, whipped butter (v) **7.00**
- Chicken liver parfait, apricot & orange chutney, toasted brioche, port jelly, bacon crumb **9.00**
- Devon crab bruschetta, toasted artisan sourdough, pickled vegetables, herb oil **11.75**
- Pan-seared scallops, truffle cauliflower purée, crispy prosciutto, peas (gf) **13.50**
- Mushroom feuillette, brandy cream, julienne vegetables (v) **9.95**
Available as a main **15.95**
- Burrata, heirloom tomatoes, pesto, rocket, lemon (gf) (v) **11.00**
- Torched mackerel, tomato & fennel salad, salsa verde (gf) **9.00**

Sharer

- Whole baked Camembert, truffled honey, fig, walnuts, sourdough (v) **18.50**

Mains

- Charter pie: chicken, ham hock, leeks, whipped confit garlic potato, buttered seasonal greens **17.95**
- Fish & triple-cooked chips, Tring Ale batter, crushed English peas, tartare sauce **18.50**
- Devonshire crab linguine, white wine, garlic & chilli, baby tomatoes, parsley **17.95**
- Cannon of lamb, mint, bubble & squeak, pea & asparagus purée, redcurrant jus (gf) **24.50**
- Gloucester Old Spot sausages, buttered mash, hispi cabbage, Roscoff onion gravy **15.95**
- English asparagus, tomato & vegan feta arancini, pine nut, beetroot, garlic & green vegetable salad (gf) (ve) **16.75**
- Chalk stream trout, crispy salmon skin, pearl barley, samphire, lobster bisque (gf) **22.50**
- Corn-fed chicken breast, Jersey Royal boulangère, Parmesan, spinach & leeks (gf) **18.50**
- Roast quail, hasselback potatoes, cider broth, sage, pork spring roll **24.50**
- Asian salad: Chinese leaves, papaya, lime, chilli, mooli, carrot (gf) (ve) **14.50**
Add chicken (gf) for **4.00** or halloumi (gf) (v) for **3.00**

Grills

- Prime beef rib burger, chorizo, Manchego cheese, piperade, aioli, baby gem lettuce, tomato, brioche bun, triple-cooked chips **17.50**
- 8oz sirloin steak, chimichurri, thyme-roasted tomatoes, triple-cooked chips (gf) **29.50**

Sides

- Triple-cooked chips (gf) (ve) **4.50**
- French fries (gf) (ve) **4.50**
- Truffle fries, 22-month aged Parmesan, truffle oil (gf) (v) **6.00**
- Tring Ale battered onion rings (v) **4.50**
- Tenderstem broccoli, toasted flaked almonds (gf) (ve) **6.00**
- Jersey Royals, rosemary, butter (gf) (v) **5.50**
- Heirloom tomato & red onion salad, basil, extra virgin olive oil (gf) (ve) **6.00**

(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. Our staff receive 100% of any tips. SS24DD

