



Please speak to the team about our daily specials

### *Snacks, Nibbles & Sharers*

- Padron peppers, olive oil, Maldon sea salt (gf) (ve) 6.50
- Roast bone marrow, white onion Soubise, sourdough crisp, truffle aioli 8.75
- Pulled ham hock & aged Cheddar croquettes (gf) 6.00
- Popcorn chicken, ranch dressing, Cajun spice 6.00
- Sarpori D'Italia Boscaiola green olives (gf) (ve) 5.50
- Baked sourdough, whipped English butter, olive oil, aged balsamic (v) 4.00
- Baked Camembert, garlic & rosemary-studded Camembert, celery, red onion marmalade, toasted focaccia 16.50

### *Small Plates*

- Chef's Soup of the Day, warm Artisan sourdough, whipped butter (v) 7.00
- Chicken liver parfait, apricot & orange chutney, toasted brioche, port jelly, bacon crumb 7.50
- Whipped goat's cheese, heirloom tomato salad, olive tapenade, sourdough, basil oil, sorrel (v) 8.50
- Beetroot gnocchi, English asparagus, SunBlush tomatoes, pine nuts, crumbled artisan cheese, olive oil (ve) 9.50
- Available as a main 17.50
- Pulled ham hock chowder, crispy hen's egg, sorrel honey (gf) 7.50
- Devon crab bruschetta, toasted artisan sourdough, pickled vegetables, herb oil 11.75
- Crispy squid, curried mango & coconut sauce, Asian salad, lemon 8.25

### *Mains*

- Slow-cooked lamb Provençale, Jersey Royals, chargrilled courgettes & peppers, confit vine cherry tomatoes, jus (gf) 15.95
- Roast free-range chicken supreme, patatas bravas, aioli, piperade peppers, pesto (gf) 17.50
- Devonshire crab linguine, white wine, garlic & chilli cream, baby tomatoes, parsley 16.25
- Beer-battered fish & triple-cooked chips, crushed English peas, tartare sauce, charred lemon (gf) 17.50
- Roast cod loin, Goan curry, potato terrine, coriander oil (gf) 24.00
- Turmeric-roasted cauliflower steak, spiced potatoes, chimichurri, coconut yoghurt, harissa, pomegranate pearls, toasted almonds (ve) 9.50
- Chef's Pie of the Day, whipped confit garlic potato, buttered seasonal greens, confit carrot, red wine jus 16.50
- Watermelon & feta salad, red & white quinoa, vegan feta, pickled red onion, mint (gf) (ve) 14.50

### *Burgers & Grill*

- 8oz 35 day aged British sirloin steak, confit shallot, air-dried plum tomato, baby Caesar salad, triple-cooked chips 29.50
- 8oz fillet steak, sauté new potatoes & leeks, cherry tomatoes & chimichurri sauce, baby watercress (gf) 36.00
- Add peppercorn sauce or red wine jus for 2.50
- Chicken pesto burger, crispy buttermilk chicken, buffalo mozzarella, basil pesto, SunBlush tomato 15.50
- Prime beef rib burger, chorizo, piperade, burger cheese, aioli, baby gem lettuce, tomato, brioche bun 15.95
- Plant burger, smoked Applewood cheese, chipotle mayo, mustard, pickled red onion, gherkin, lettuce (ve) 15.00

### *Sides*

- Triple cooked chips (gf) (ve) 5.00
- French fries (gf) (ve) 4.50
- Truffle fries, 22 month aged Parmesan, truffle oil (gf) 5.00
- Cauliflower cheese, aged Cheddar (v) 6.25
- Tenderstem broccoli, toasted flaked almonds (gf) (v) 5.75
- Spiced potatoes, garlic aioli (gf) (ve) 4.50
- Buttered seasonal greens (gf) (v) 4.75

(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. Service is not included. SS24DD

