



Please speak to the team about our daily specials

### *Snacks & Nibbles*

- Homemade farmhouse bread & Netherend butter 4.00
- Olives & sun-blushed tomatoes (gf) (ve) 4.50
- Sticky sesame pork belly bites (gf) 6.50
- Flatbread, tzatziki, coconut yoghurt, hummus (ve) 7.00
- Pulled ham hock & aged Cheddar croquettes 6.00

### *Small Plates*

- Chef's seasonal soup, homemade farmhouse bread, whipped butter (v) 7.00
- Chicken liver parfait, apricot & orange chutney, port jelly, bacon crumb, toasted brioche 8.50
- White Devon crab tian, avocado salsa, pickled radish (gf) 11.75
- Heritage beetroot panna cotta, beetroot relish, Ragstone goat's cheese (gf) (v) 9.00
- Crispy halloumi fries, chilli jam, pomegranate, tahini 8.50
- Tempura squid, tomato & fennel salad, aioli 9.00
- Za'atar roasted aubergine, cracked wheat pilaf, pomegranate & harissa yoghurt (gf) (ve) 8.50  
Available as a main 14.50
- Pan-fried wood pigeon, English asparagus, puff-pastry, walnut pesto, rocket 10.50

### *Sharers*

- Artisan charcuterie board: salami, prosciutto, Coppa, hummus, olives, homemade bread, flatbread, Netherend butter 16.50
- Whole baked Camembert, truffled honey, fig, walnuts, homemade focaccia (v) 18.50

### *Mains*

- Charter pie: chicken, ham hock, leeks, whipped confit garlic potato, buttered seasonal greens 17.50
- Fish & triple-cooked chips, Butty Bach beer batter, crushed English peas, tartare sauce 17.50
- Devonshire crab linguine, white wine, garlic & chilli, baby tomatoes, parsley 16.95
- Chalk stream trout, pearl barley, samphire, lobster bisque 21.50
- Pear & Roquefort salad, summer squash, pomegranate & walnut vinaigrette (gf) (v) Small 9.50 • Large 16.00
- Braised lamb shoulder, potato fondant, pea purée, English asparagus (gf) 21.50
- Roast pepper, courgette, tomato, apricot & chickpea tagine, coconut yoghurt, toasted almonds, giant cous cous (ve) 16.50
- Corn-fed chicken breast, Jersey Royal boulangère, Parmesan, spinach & leeks (gf) 17.95

### *Burgers & Grill*

- Prime beef rib burger, chorizo, Manchego cheese, piperade, aioli, baby gem lettuce, tomato, brioche bun, triple-cooked chips 16.50
- Pritchards 8oz rump steak, garlic mushrooms, roasted tomato & triple-cooked chips (gf) 19.50
- Pritchards 10oz sirloin steak, garlic mushrooms, roasted tomato & triple-cooked chips (gf) 32.50
- Add garlic butter (gf) (v) for 1.00 • Add peppercorn sauce (gf) or blue cheese sauce (gf) (v) for 2.00

### *Sides*

- Triple-cooked chips (gf) (ve) 4.50
- French fries (gf) (ve) 4.50
- Truffle fries, 22 month aged Parmesan, truffle oil (gf) 6.00
- Tenderstem broccoli, toasted flaked almonds (gf) (v) 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. Service is not included. SS24DD

