

Starters

Free Range Chicken Liver Parfait
rhubarb & vanilla chutney, brioche 6.50

Soused Cornish Mackerel
chorizo, grapefruit & sea fennel 6.00

Horseradish & Courgette Croquettes
courgette ribbons & cumin yoghurt 5.00 (v)

Soup of the Day
with sourdough bread 4.50

Jimmy Butler's Pig Cheek
& Black Pudding Quail's Scotch Egg
house BBQ sauce 5.50

Bonne Femme
baked white mussels in white wine,
garlic & mushroom sauce 6.50

Side Dishes

Beer Battered Onion Rings
2.75 (v)

Rocket, Beetroot & Goat's Cheese Salad
3.50 (v)

Fat Chips / Mash / New Potatoes
3.00 (v)

Chargrilled Garlic Bread
2.50 (v)

Fennel, Spring Onion & Coriander Slaw
2.50 (v)

Main Dishes

Chef's Pie of the Day
please ask your server for today's
pie and accompaniments 12.50

Duo of Lamb
kohlrabi fondant, slow roast heritage
tomatoes, smoked garlic jus 14.00

Pan Roast Scottish Scallops
Brixham crab thermidor,
truffled macaroni cheese 14.50

**Traditional Beer Battered
Fish & Chips**
mushy peas, tartar sauce 12.00

Whipped Goat's Cheese
chargrilled asparagus, pickled
beets, quinoa 12.00 (v)

Free Range Chicken Kiev
fennel & spring onion
coleslaw, chimichurri fries 12.00

Grilled Sea Bream
brown shrimp & mace butter,
roast Jerusalem artichokes 13.50

**Breaded Courgettes, Red Lentil
Chipotle & Coriander Stew**
aubergine caviar, green salad 11.50 (v)

Sharers

**Sourdough, Antipasti Olives,
Manchego Cheese 4.50**

Fish Board
house hot smoked salmon, whitebait,
soused mackerel, tartar sauce,
chutney & sourdough 14.00

Meat Board
pig's cheek samosa, chicken liver parfait,
finocchiona, picanti chorizo, mini
pickles, chutney & sourdough 14.50

Veggie Board
lemon & black pepper hummus,
thyme polenta chips, sun blushed
tomato, goat's cheese bonbons, pickled
beetroot & chargrilled flat breads 12.00 (v)

Box Baked Camembert
croûtes, apple chutney 10.50 (v)

*Award winning butcher
Aubrey Allen supplies
all our beef.*

*Selected from the best British herds,
dry-aged for a minimum of 28
days developing maximum
flavour and tenderness.*

*All steaks come with triple-cooked
chips, corn & slow-roasted tomato*

Rich Homemade Sauces:

Pink Peppercorn, Béarnaise,
Blue Cheese, Bone Marrow Gravy
1.50 each

The Grill

8oz Rump 16.50

8oz Flatiron 13.50

8oz Rib Eye 19.50

16oz T-Bone 28.00

delightful for 2 people or decadent for 1

**Half or Whole
Rack of Beef Ribs** 10.75/18.50
coleslaw

Homemade Burger
brioche bun, tomato,
gherkin, burger sauce
and triple cooked chips 10.75

Did You Know?
Every Sunday we offer fantastic
traditional roasts served 12 - 8pm
and we never run out of beef!

