



We're proud to be championing British farmers and producing fresh food sustainably.

SUNDAY

NIBBLES

COCKTAILS

Beetroot Hummus <i>Corn Bread (v/vg/gf)</i>	4 <i>(251kca)</i>
Nocella Olives <i>(v/vg/gf)</i>	4 <i>(162kca)</i>
Maldon Rock Oyster <i>Shallot Vinaigrette (gf)</i>	4 each <i>(147kca per Oyster)</i>
Foccacia <i>Balsamic & Rapeseed Oil (v)</i>	4 <i>(344kca)</i>

Espresso Martini <i>Espresso, Absolute Vodka, Kahlua</i>	10.5
Negroni <i>Beefeater Gin, Campari, Cinzano Rosso</i>	10
Santa Fosca Prosecco <i>Veneto, Italy</i>	6.3

SMALL PLATES

MAINS

Spiced Parsnip & Apple Soup <i>Sourdough (v/vg)</i>	6 <i>(441kca)</i>
Bacon & Stornaway Black Pudding Salad <i>Poached Egg</i>	7.5 <i>(616kca)</i>
Wild Mushrooms <i>Toasted brioche, truffle dressing (v)</i>	8 <i>(442kca)</i>
Fig, Spelt & Walnut Salad <i>(v/vg/n)</i>	6 <i>(436kca)</i>
Smoked Trout <i>Celeriac Remoulade, Beetroot Coulis</i>	11.5 <i>(180kca)</i>
Beetroot Hummus Sharer <i>Toasted Sourdough, Chicory, Courgette, Celery Sun Blushed Tomatoes, Roasted Red Peppers (v)</i>	16 <i>(939kca)</i>

Sea Bream Fillet <i>Mussel & Saffron Chowder</i>	22 <i>(401kca)</i>
Lamb Hogget Shepard's Pie <i>Topped with cheese, Lea & Perrins Sauce</i>	16 <i>(569kca)</i>
Aspall Cyder Battered Haddock <i>Thick Cut Chips, Tartar & Curry Sauce, Mushy Peas (gf)</i>	18 <i>(1044kca)</i>
Cliftonville Beef Burger <i>Davidstow Cheddar, Lettuce, Tomato, Watercress Mayo, Fries / Add Bacon - 1.5 Vegan option available</i>	17 <i>(1678kca)</i>
Squash & Vegan Feta Tart <i>Toasted Walnuts (v/vg)</i>	12 <i>(718kca)</i>
Butternut Squash & Chickpea Stew <i>Red pepper, Harrissa Soy Yogurt & Dumplings (v/vg)</i>	12 <i>(525kca)</i>

ROASTS

SIDES

Served with Roast Potatoes, Garden Peas,
Maple Roasted Carrot & Parsnip, Savoy
Cabbage, Yorkshire Pudding & Gravy

Half Roast Chicken <i>Bread Sauce</i>	20.5 <i>(1246kca)</i>
Rump of Beef	21.5 <i>(671kca)</i>
Pork Belly	20 <i>(1077kca)</i>
Mushroom & Cashew Wellington (n)	19 <i>(873kca)</i>
3 Meat Roast Sharer <i>Selection of Roast Chicken, Rump of Beef & Pork Belly.</i>	24pp <i>(1846kcal) (3692kca)</i>

Pigs in Duvets	5 <i>(676kca)</i>
Cauliflower Cheese <i>(v)</i>	6 <i>(240kca)</i>
House Salad <i>Mustard Dressing (v/vg)</i>	6.5 <i>(243kca)</i>
Onion Rings <i>(v/vg/gf)</i>	4 <i>(517kca)</i>
Broccoli & Toasted Walnuts <i>(v/gf/n)</i>	5 <i>(240kca)</i>

PUDDINGS

Apple & Blackberry Crumble <i>Vanilla Ice Cream or Lemon & Thyme Custard (v)</i>	7.5 <i>(320Kcal)</i>
Orange Posset <i>Shortbread</i>	6 <i>(687Kcal)</i>
Ice Cream & Sorbets <i>(v/gf)</i>	2 per scoop

Sticky Toffee Pudding <i>Clotted Cream & Toffee Sauce (v / gf)</i>	9 <i>(492kca)</i>
Selection of British Cheeses <i>Grapes, biscuits & Youngs Ale Chutney</i>	12 <i>(515kca)</i>

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.
(v) vegetarian (vg) vegan (gf) gluten free (n) nuts.

Tables of 4 or more are subject to a discretionary service charge of 12.5%.
An adult's daily recommended allowance is 2000 kcal.
Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked..

