



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

NIBBLES

Olives (vg)	4 (163kcal)
Chargrilled Artichokes (vg)	4 (91kcal)
Maldon Rock Oyster Shallot Vinaigrette	4.5 (49kcal)
Sourdough Balsamic & Rapeseed Oil (v)	4 (557kcal)

SMALL PLATES

Spiced Butternut Squash Soup Sage & chestnuts, Sourdough (vg)	6 (342kcal)
Black Pudding & Bacon Salad Poached Egg	7.5 (506kcal)
Smoked Trout Celeriac Remoulade, Beetroot Coulis	11.5 (180kcal)
Moules Marinere Shallot, Garlic, White Wine & Parsley, Sourdough	11.5 / 20 (579kcal)
Ham hock, chestnut & cranberry terrine Beer mustard, cornichons, sourdough	11 (356kcal)
Wild Mushrooms Toasted brioche, truffle dressing (v)	8 (520kcal)
Grilled heritage squash yogurt, pickled fennel	6 (339kcal)

SIDES

Mac & Cheese (v)	5.5 (1083kcal)
New Potatoes (vg)	5 (125kcal)
Triple Cooked Chips (vg)	4 (425kcal)
House Salad Mustard Dressing (v/vg)	4 (243kcal)
Onion Rings (vg)	4 (898kcal)
Harrisa Carrots Harissa Oil (v)	5.5 (356kcal)
Broccoli & Toasted Walnuts (v)	5 (240kcal)
Parmesan & Chilli Fries (v)	4.5 (363kcal)
Creamed Savoy Cabbage (v)	5 (286kcal)

WARMING REDS

Bonterra Organic Cabernet Sauvignon California, USA	8 / 10.9 / 15.05 / 50
Giles Robin Crozes-Hermitage Papillon Rhône, France	48
Pikes Los Companeros Shiraz Tempranillo Clare Valley, Australia	37.5

SHARERS

Baked Camembert Toasted Sourdough, Young's Red Onion Chutney(v)	18 (839kcal)
Beetroot Hummus Toasted Sourdough, Chicory, Courgette, Celery Sun Blushed Tomatoes, Roasted Red Peppers (v)	16 (939kcal)

MAINS

Chicken Breast Fondant Potato, Chicken Braised Carrots, Tender stem Broccoli & Thyme Jus	16 (488kcal)
8oz Pork T Bone Steak Thick cut chips, Roast Tomato, Flat Cap Mushroom & Watercress Salad	24 (1610kcal)
Cliftonville Beef Burger Davidstow Cheddar, Lettuce. Tomato, Watercress Mayo, Fries / Add Bacon - 1.5 Vegan option available	17 (1392kcal)
Slow Braised Featherblade of Beef Crushed Celeriac & Salsa Verde	16 (394kcal)
Sausage Cassoulet Tomato , Chorizo & Cannellini Beans	16 (730kcal)
Venison, pork & bayleaf pie Crushed winter roots, Brussels tops, gravy	24 (441kcal)
Lamb Hogget Shepherd's Pie Creamy Mashed Potato & Red Wine Gravy	19 (1377kcal)
Aspall Cyder Battered Haddock Thick cut chips, Tartar, Curry Sauce, Mushy Peas	18 (1334kcal)
Pan Roasted Seabass creamed celeriac, Brussels tops, samphire & orange	22 (336kcal)
Squash & Vegan Feta Tart Toasted Walnuts & Salad (vg)	12 (792kcal)
Butternut Squash & Chickpea Stew Red pepper, Harrissa Soy Yogurt & Dumplings (vg)	12 (529kcal)

Many dishes can be adapted to suit dietary requirements.
Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.
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. (V) vegetarian, (Vg) vegan.

