



Espresso Martini 11.5 | Bloody Mary 9.5 | Plymouth G&T 9

### Snacks & Starters

Smoked potato sourdough bread <i>salted butter / 397Kcal</i>	6	Pork & apple scotch egg <i>tracklements strong English mustard / 795Kcal</i>	7
Shropshire chicken wings <i>scotch whisky bbq sauce/ 448Kcal</i>	13	Wild garlic hummus <i>grilled flatbread/ vg / 515Kcal</i>	7
Salt & pepper squid <i>bloody mary relish / 187Kcal</i>	9	English Asparagus Soup <i>cream, smoked potato sourdough/vg/ 151Kcal</i>	7

### SHARING

Spring snack board <i>wild garlic hummus, pomegrates, minted feta, grilled halloumi, toasted flatbread/ v / 944 Kcal</i>	19	British bar snack selection <i>pork &amp; apple scotch egg, sausage roll, lamb &amp; mint pie, mustard, pork crackling/ 1295Kcal</i>	20
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### SUNDAY ROASTS

All served with roast potatoes, double egg Yorkshire pudding, charred cabbage, heritage carrots, butternut squash puree, gravy

West Country Beef Rump <i>/826Kcal</i>	24	Hertfordshire Half Roast Chicken <i>pig in blankets &amp; bread sauce / 1452Kcal</i>	23
Dingley Dell Pork Belly <i>/969Kcal</i>	21	Roast Chestnut Mushroom Wellington <i>/vg/969Kcal</i>	20

### PUB CLASSICS

Fish & Chips <i>Triple Cooked Chips, Tartare, Mushy Peas/ 1044 Kcal</i>	18.5	Short rib & brisket British beef burger <i>sesame seeded bun, cheese, pickles, burger sauce, crispy onions, fries / 1129 Kcal</i> <i>Add bacon/halloumi/onion rings 2</i>	18
Plant Burger <i>sesame seeded bun, cheese, pickles, burger sauce, crispy onions, fries / 1345 Kca</i>	18	Hake fillet <i>potatoes, English asparagus, lemon &amp; saffron sauce, pea puree/ 319 Kcal</i>	21
Hereford rump steak salad <i>lambs lettuce, sun-dried tomatoes, chimichurri / 516Kcal</i>	28	Cumberland sausages & mustard mash <i>spring onion mash, carrots, gravy / 735Kcal</i>	16
English pea & broad bean salad <i>vegan feta, lambs lettuce, radish, dill oil, mint leaves / vg / 431Kcal</i>	14	Shropshire chicken caesar salad <i>cos lettuce, marinated anchovies, croutons &amp; St Ewe's egg / 816Kcal</i>	17

### SIDES

Pigsin Blankets <i>/297Kcal</i>	6	Cauliflower cheese <i>/ v / 186Kcal</i>	6
Onion rings <i>/v / 402Kcal</i>	5	Cornishmac &cheese <i>truffle oil / v / 566Kcal</i>	6
Buttered potatoes <i>/ v / 3223Kcal</i>	5	Halloumi fries <i>basil &amp; garlic mayo/ v / 600Kcal</i>	7

### PUDDINGS

English strawberry cheesecake <i>clotted cream/ v / 862Kcal</i>	8	Zesty Lemon Posset <i>shortbread, strawberry puree/ v / 452Kcal</i>	7
Sticky Toffee Pudding <i>With Vanilla Ice Cream/ v / 354Kcal</i>	8	Judes Ice Cream <i>Chocolate, Vanilla, Strawberry, Mango Sortbet 138Kcal</i>	2 per scoop

Menu crafted by;

Head Chef, Marian  
&  
General Manager, Matt

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance. Tables of 2 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 (GFO) Gluten Free Option



Delicate & Fruity

## Rosé Wines

**Cuvée Florette Côtes de Provence**  
France | Strawberry-Raspberry-Guava  
M 8.20 L 11.20 B 33.00

**Quercus Merlot Rosé**  
Slovenia | Raspberry-Pear-Lemon  
M 7.70 L 10.50 B 31.00

**M de Minuty Côtes de Provence**  
France | Redcurrant-Peach-Summer Fruits  
M 9.50 L 13.20 B 39.00

**Whispering Angel Côtes de Provence**  
France | Lime-Strawberry-Rosemary  
M 11.70 L 16.25 B 48.00

Stylish & Graceful

Crisp & Vibrant

## White Wines

**Esprit Marin Picpoul De Pinet**  
France|OrangeBlossom-Lemon-GreenApple  
M 8.45 L 11.55 B 34.00

**Vialetto Pinot Grigio DOC**  
Italy| Lime-Apple-Slate  
M 7.25 L 9.85 B 29.00

**Featherdrop Bay Sauvignon Blanc**  
New Zealand|Green Pepper-Gooseberry-Passion Fruit  
M 8.85 L 12.05 B 35.50

**Zero-Gravity Grüner Veltliner** 🍃  
Austria|WhitePepper-GreenFruit-Creamy  
B 36.00

**Ca'Di Mezzo Gavi**  
Italy|Almond-Grapefruit-Melon  
B 36.00

**Chablis Domaine Brocard**  
France|Pear-Toast-Honeysuckle  
M 11.20 L 15.60 B 46.00

**Angelo Catarratto**  
Sicily|Tangerine-Jasmine-Lemon  
M 6.60 L 8.95 B 26.00

**Morandé Colección Privada Sauvignon Blanc**  
Chile|Pineapple-Grapefruit-Grass  
M 7.60 L 10.35 B 30.50

**Sonríó Cuando Lluve 'I smile when it rains' Albariño**  
Spain|Nectarine-Pear-Lime  
M 9.65 L 13.40 B 39.50

Floral & Rounded

Ripe & Aromatic

Spicy & Indulgent

Mellow & Fragrant

Rich & Complex

## Champagne & Sparkling Wines

**Nyetimber Classic Cuvee**  
West Sussex|Honeysuckle-RedApple-Brioche  
S 13.00 B 68.00

**Tempio Prosecco DOC**  
Italy |Pear-Green Apple-Lemon  
S 7.20 B 36.00

**Casa Canevel Prosecco Rosé**  
Italy|Apple-Red Cherry-Strawberry  
S 7.45 B 39.00

**Veuve Clicquot Brut Yellow Label Champagne**  
France |Pear-Tangerine-Croissant  
B 93.50

## Red Wines

**La Tournée Syrah Grenache**  
France|Raspberry-Strawberry-Blackberry  
M 9.20 L 12.55 B 37.00

**The Chocolate Block**  
South Africa |Complex-DarkFruits-Savoury  
M 12.45 L 17.30 B 51.00

**Montipagano Montepulciano, Umani Ronchi** 🍃  
Italy |Plum-Cherry-Raspberry  
B 38.50

**Morandé Colección Privada Merlot**  
Chile |Soft-Vanilla-Raspberry  
M 7.45 L 10.15 B 30.00

**Fresco di Masi Rosso (lightly chilled)** 🍃  
Italy| Blackcurrant-Pomegranate-Cherry  
B 38.50

**Jealousy Pinot Noir**  
France |Jammy-Spicy-Blackberry  
M 8.20 L 11.20 B 33.00

**Roccalanna Negroamaro**  
Italy | DarkFruits-Spicy-Liquorice  
B 26.00

**Beaujolais-Villages Cœur de Presse, Georges Duboeuf**  
France|Black Fruit-Marmalade-Cherry  
M 10.00 L 13.90 B 41.00

**Bodega Norton Finca La Colonia Colección Malbec**  
Argentina| Jammy-Complex-Spicy  
M 9.25 L 12.90 B 38.00