



The Rose Bloody Mary - Absolut vodka, house spiced tomato juice, chilli flake rim

11.0

STARTERS

Burrata, roasted tomato, aubergine & courgette salsa, pesto, focaccia (v)	10.5
Whitebait, tartare sauce	6.5
Charred broccoli, butterbean cream, harissa oil, chilli (vg)	7.0
Slow cooked beef croquettes, tomato butter sauce, 'nduja mayo, crispy beef flakes	8.5

ROASTS

All our roasts are served w/ a Yorkshire pudding, duck fat roast potatoes, maple glazed carrot, parsnip, swede crush, savoy cabbage & gravy

Chef's roast, Hereford beef, pork belly, roast chicken, sage & onion stuffing	23.0
Herb fed Yorkshire roast chicken, sage & onion stuffing	18.0
Duroc Hampshire roasted pork belly, apple sauce	17.0
28 day aged Hereford beef, horseradish cream	20.0
Beetroot & herb Wellington, vegan gravy (v)(vg on request)	15.5
12 hour roasted West Country leg of lamb to share (two / four people)	52 / 84

SIDES

Skillet of cauliflower & four cheeses (v)	6.5	Duck fat & rosemary roast potatoes (vg on request)	5.5
Pigs in blankets, sage & onion stuffing	7.0	Individual Yorkshire pudding (v)	1.0

MAINS

Cider battered line caught haddock, tartare sauce, mushy peas, triple cooked chips	17.0
Smash burger, double Herefordshire beef patty, American cheese, onions, pickles, house sauce, skin-on fries	15.5
Plant-based burger, vegan jalapeño mayo, vegan gouda, tomato chutney, lettuce, onion, skin-on fries (vg)	15.5

DESSERTS

Triple chocolate brownie, vanilla ice cream (v)	6.5
Faire frire la pâte, poppy seeds, toffee sauce, honeycomb ice cream (v)	6.0
Sticky toffee pudding, vanilla ice cream (v)	6.5
Baked New York cheesecake, berry coulis (v)	6.0

PIZZAS

Margherita, buffalo mozzarella, fior di latte, tomato base (v)	11.5
Pepperoni, fresh chilli, red onion, fior di latte, tomato base	12.5
Cajun beef, red onion, jalapeño, coriander, fior di latte, tomato base	12.5
Tuna, red onion, capers, fior di latte, tomato base	12.0
Pancetta, rocket, Parmesan, cherry tomato, fior di latte, white base	13.0
Italian sausage, friarelli, scamorza, fior di latte, tomato base	12.5
Artichoke, mushroom, gorgonzola, truffle oil, fior di latte, tomato base (v)	12.5
Vegana, garlic oil, oregano, olives, courgette, piquillo peppers, spinach, vegan cheese, tomato base (vg)	12.0

Crust dips – 'nduja mayo aioli (v)	1.5 each
Add any topping	2.0 each

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.

An optional 12.5% will be applied to your bill, all of which goes to our staff



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