

Brunch (til 2pm)

<i>Streaky Bacon Sandwich</i> – house brown sauce, wild fermented sourdough	£5
<i>Locally Baked Pastry Basket</i> – selection of pastries, toast & English marmalade	£6
<i>Granola</i> - seasonal fruit & yoghurt bowl	£6
<i>Full English Breakfast</i>	£11
<i>Full Vegan Breakfast (Ve)</i> <i>Add Eggs</i> £2	£10
<i>Baked Beans on Wild Fermented Sourdough (Ve)</i>	£6
<i>Wild Mushrooms on Toast (Ve)</i>	£6
<i>Poached Eggs on Wild Fermented Sourdough</i>	£6
<i>Add</i> – avocado £2, wild mushrooms £2, bacon £3, smoked salmon £5	

Soup / Sandwiches (12 til 5pm)

<i>Carrot & Celeriac Soup (Ve)</i> – wild sourdough, black garlic oil	£5
<i>Cask Ale Rarebit</i> – house pickles, onion marmalade	£7
<i>Buttermilk Chicken Salad Sandwich</i> – red cabbage, heritage carrot slaw & sourdough	£8
<i>Hummus & Beetroot Flatbread (Ve)</i> – rocket, orange vin, hazelnut	£6
<i>Cask Ale Battered Cod</i> – ciabatta, tartare sauce, Cornish butter	£8.5
<i>Double Patty Smash Burger</i> – aged cheddar, bacon, onion jam & chips	£12
<i>Falafel Burger (Ve)</i> – vegan brioche, avocado, green leaf, heritage tomato & chips	£10

Sharing Boards (12 - 5pm)

<i>Antipasti (ve)</i>	£12
falafel, queen olives, lemon hummus, heritage carrots, marrowfat pea fritter + sourdough	
<i>Ploughman's Board</i>	£14
English cheese, 'nduja scotch egg, duck rillettes, house pickles, sourdough + piccalilli	

Our commitment to doing it right:

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|---|----------------------------------|
| 1. To source our products within a 50 mile radius | 4. Natural, organic & vegan wine |
| 2. No use of air freight or heated greenhouses | 5. Fairtrade tea & coffee |
| 3. Over 80% of the ingredients certified | 6. Cask ales from local brewers |

Please let your server know if you have any dietary requirements, due to the processes of our kitchen we cannot 100% guarantee a dish is completely allergen free.

Pub Plates	(12 -5pm)
<i>Fish & Chips</i> - beer battered line-caught cod, chips, preserved lemon tartare sauce	£12
<i>Thai Grilled Chicken Tenders</i> – coriander & mint salad, chilli, toasted orzo	£11
<i>10 oz. Entrecote of Beef</i> – peppercorn sauce, triple cooked chips	£21
<i>Cauliflower Steak (Ve)</i> – madras, coconut, Bombay potato, seeds	£11
<i>Superfood Salad Bowl (Ve)</i> - quinoa, blueberry, tender-stem, pecan, goji, greens	£11
Add: poached egg £3 / king prawns £5 / grilled chicken £4	

Sweets

<i>Almond Florentine Sablé</i> – clotted ice cream, chocolate, seasonal berry compote	£5
<i>Dark Chocolate Crème Brûlée</i> – Cointreau, caramelised white chocolate	£7
<i>Brioche Doughnuts</i> – brandy custard, raspberry compote	£7
<i>Treacle Tart (Ve)</i> – brandied cherries, deep fried coconut ice cream	£5

Cheese *(ask us about our rotating selection)*

Local Cheese Plate – £9

English Cheese, seasonal jam, queen olives, house pickles, sourdough, Cornish butter

Why not add –

Neipoort // Ruby Dum Port (Ve) – 75ml // £5

The Banished // 20 Year Fortified Grenache (Ve) – 50ml // £8

Traditional English Sunday Lunch (available Sundays from 1pm)

Served with – Yorkshire pudding, roasted potato, sauteed cabbage, glazed carrots, tender-stem

Traditional English Sunday Roast Beef – red wine jus, trimmings £18

Maple & Sherry Pork Belly – pan gravy, trimmings £16

Nut Roast (Ve) – French onion gravy, trimmings (ask your server for a veggie Yorkshire pudding) £14

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