

## Pub Snacks

<i>Wild Fermented Sourdough (Ve)</i> – black garlic, oil, queen olives	£4
<i>Bar Nuts Bento Box (Ve)</i> – spicy cashews, Japanese crackers, corn chips	£6
<i>Lemon Hummus (Ve)</i> – wild fermented sourdough	£5
<i>Chunky Chips &amp; Dips (Ve)</i>	£5
<i>Pepperoni Crisps</i> – harissa aioli	£4

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## Sharing Boards

<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	

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## Seasonal British Starters / Grazing Plates

<i>Carrot &amp; Celeriac Soup (Ve)</i> – wild sourdough, black garlic oil	£5
<i>'Nduja Scotch Egg</i> – Stornoway black pudding, sausage, brown sauce	£6
<i>Crispy Buttermilk Chicken Tenders</i> – blue cheese two ways, Asian cabbage	£7
<i>Duck Rillettes</i> – spiced orange, house pickles, sourdough pan	£5
<i>Marrowfat Pea Fritters (Ve)</i> – tartare sauce, truffle herb salad	£6
<i>Charcoal Smoked Salmon</i> – pickled beet, horseradish celeriac, sourdough, nori butter	£8
<i>Salt Roasted Beetroot (Ve)</i> – chicory, orange gelée, Gewurtztraminer vin, hazelnut	£6
<i>Crispy Brussels Sprouts (Ve)</i> – roasted red pepper, maple and cider gastrique	£6
<i>Posh Mac n/ Cheese</i> – pancetta, truffle, mascarpone, parmesan, wild mushroom	£8
<i>Braised Pork Cheek</i> – apple butter, cabbage, crispy potato	£8
<i>Pan Roasted Tiger Prawns</i> – smoked chilli butter, coriander, orzo	£9

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## Sandwiches

<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
<i>Cask Ale Rarebit</i> – house pickles, onion marmalade	£6

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.

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## Pub Plates

<i>Fish &amp; Chips</i> - beer battered line-caught cod, chips, reserved lemon tartare sauce	£12
<i>Pan Roasted Salmon Loin</i> – sticky roasted beets, pancetta, pickled onion, buttermilk, dill	£13
<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>Blackened Lamb Rump</i> – English pea veloute, heritage carrots, pancetta	£19
<i>Cauliflower Steak (Ve)</i> – madras, coconut, Bombay potato, seeds	£11
<i>Ox Cheek Cottage Pie</i> – root vegetables, sweet & sour cabbage marmalade	£12
<i>Beluga Lentil Lasagne (V)</i> – black garlic oil & sourdough	£12
<i>Superfood Salad Bowl (Ve)</i> - quinoa, blueberry, tender-stem, pecan, goji, greens	£11
<i>Add: poached egg £3 / king prawns £5 / grilled chicken £4</i>	

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## 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

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## Cheese *(ask us about our rotating selection)*

*Local Cheese Plate* – £9

*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

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## Traditional English Sunday Lunch (available Sundays from 1pm)

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

<i>Traditional English Sunday Roast Beef</i> – red wine jus, trimmings	£18
<i>Maple &amp; Sherry Pork Belly</i> – pan gravy, trimmings	£16
<i>Nut Roast (Ve)</i> – French onion gravy, trimmings (ask your server for a veggie Yorkshire Pudding)	£14

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  |

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