

Sunday Lunch

Nibbles

House breads, caramelised shallot butter, pork crumb 9.50 - Nocellara olives 5.50
Taramasalata, dill pickled cucumber, toasted sourdough 8.25
Charred Padron peppers, hummus 7.50 - Grilled chorizo, piquillo red pepper 9.50
Smoked ham and Davidstow cheddar croquettes, black pepper mayonnaise 10.95

Small plates

Woodland mushroom soup, whipped crème fraîche, wild garlic, house breads 9.75
Heritage beetroot, blue cheese and candied walnut salad 11.95
Italian fennel and chilli pork ragù, mafaldine, aged parmesan, sourdough pangrattato 13.95
Duck liver Pâté, candied hazelnut, toasted clotted cream brioche, shallot and orange chutney 12.95
Hand dived Orkney scallop, Wye valley asparagus, broad beans, chicken butter sauce 13.95
Arancini al pomodoro, sun ripened tomato, buffalo mozzarella, lemon and garlic aioli 11.25
Raviolo of oak smoked haddock, spring leek velouté, wild garlic, aged parmesan 14.95
Burrata, orange vinaigrette, radicchio, aged parmesan and sourdough crumb 13.95
Ham hock scotch egg, traditional piccalilli 11.95

Main course

Roast sirloin and brisket of beef, horseradish, Yorkshire pudding 27.95
Roast best end of saddleback pork, maple smoked belly, apple sauce, crackling 23.95
Roasted Cornish cauliflower, walnut vinaigrette, chives 22.50
(Today's roasts served with roast potatoes and seasonal vegetables)

Ale battered fillet of day boat haddock, chips, mushy peas, tartare sauce 21.95

Wye valley asparagus and spring vegetable tart, whipped ricotta, soft poached egg, hollandaise, leaf salad 22.50

Steak burger, pulled pork, cheddar, seeded clotted cream brioche, red pepper, chilli relish, chips 22.50

Steamed steak and ale suet pudding, braised red cabbage, beef gravy 26.95

Pan-fried chalk stream trout, escabeche, braised fennel, saffron aioli and shellfish bisque 26.95

Slow braised ox cheek, buttered spinach, roasted shiitake mushroom, mash, beef gravy 32.50

Pan-roasted tail of Newlyn monkfish, vegetable fricassée, grilled king prawns, lemongrass and ginger sauce 34.95

Sides 5.95 each

Blue cheese sauce - Pepper sauce - Tarragon béarnaise - Red wine jus

Mashed potato - Crispy pink fir potatoes, chimichurri - Onion rings

House chips - Roasted garlic and cumin flatbreads - Spring leaf salad, aged parmesan

Steamed spring cabbage, walnut vinaigrette - Braised red cabbage

Due to food being cooked to order there may be a short wait during busy periods

Please make staff aware of any allergies you may have - Vegan menu available on request

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