

S N A C K S

Fried Chicken, chilli honey, buttermilk jalapeño ranch sauce 9.5
Beef Shin Croquettes, gochujang mayo 9.5
Handmade Scotch Egg, Oxford sauce 8.5
Padrón Peppers (ve) 8
Monkfish Scampi, tartare sauce 10.5
Hand-Breaded Halloumi Fries, chipotle chilli jam (v) 9

S H A R E R S

Charcuterie & Hot Honey Baked Camembert, Italian cured meats, pickles, toasted sourdough, rye bread 20
Fritto Misto, crispy king prawns, calamari, monkfish, padrón peppers, saffron aioli, tartare sauce 26
Whole Baked Sourdough, salted butter (v) 7.5

S M A L L P L A T E S

Pan-Seared Scallops, crispy chorizo, lemon oil* 14
Crispy Duck & Watermelon Salad, Teriyaki glazed duck, crispy noodles, pomegranate seeds. Small 10.5 / Large 18.5
Burrata, heritage tomatoes, black olive tapenade, sourdough crisps (v) 9.5
Mushrooms On Toasted Sourdough, haricot bean & rosemary purée (ve) 9.5
Calamari, saffron aioli 10
Miso Chicken Skewers, yakiniku BBQ sauce, miso dressing* 10

M A I N S

10oz Ribeye Steak, fries, your choice of peppercorn*, chimichurri or beef dripping sauce 33.5
Add: Scallops in Garlic Butter 10.5 | Garlic King Prawns 5
Pie of the Day - *Ask our team* 22
Chicken Milanese, rocket & cherry tomato salad, fries 20
Ham, Egg & Chips, French-trimmed glazed gammon, Copper Maran fried egg, triple-cooked chips, red wine sauce 21
Roasted Harissa Cauliflower, cauliflower purée, spiced grains, parsley & mint, chive oil (v) 17 *Vegan serve available (ve)*
Chicken, Smoked Bacon & Avocado Caesar Salad, croutons, cherry tomatoes, Parmesan, Caesar dressing 17.5
Heritage Tomato Panzanella Salad, olives, rocket, chicory, pine nuts, salsa verde (ve) 16.5
Add: Grilled Chicken Breast 4 | Burrata (v) 4.5 | King Prawns 4.5
King Prawn & Devon Crab Linguine, picante sauce, lemon & herb pangrattato 19.5
Beer-Battered Fresh Atlantic Haddock & Chips, minted crushed peas, tartare sauce 21.5 *Add Chip Shop Curry Sauce (ve) 1.5*
Devonshire Cheddar & Pancetta Burger, grilled beef patty, red pepper & tomato relish, fries 20.5
Pan-Roasted Fillet of Cod, potato rosti chips, sautéed leeks & peas, lemon, caper & parsley sauce* 26

S I D E S

Potato Rosti Chips (v) 6.5 | Triple-Cooked Chips (ve) 5.5 *Add Chip Shop Curry Sauce (ve) 1.5*
Rosemary & Parmesan Fries, white truffle-infused oil 6.5 | Creamed Spinach (v) 6
Cherry Tomato & Grain Salad (ve) 5 | Miso-glazed Hispi Cabbage* (v) 6

D E S S E R T S

Strawberries & Cream Sundae, strawberry and vanilla ice cream, oat crumble, strawberries, whipped cream (v) 10
Bramley Apple & Timperley Rhubarb Crumble, vanilla crème anglaise (v) 8.5 *Vegan serve available (ve)*
Chocolate Fondant, salted caramel ice cream (v) 8.5
Sticky Toffee Pudding, ginger ice cream (v) 8.5
Ice Cream - 3 scoops of your choice. Salted Caramel, Ginger, Vanilla or Strawberry (v) 8.5
British Cheeses, savoury biscuits, rye bread, hedgerow chutney, grapes (v) 11
Coffee & Mini Brownie (v) 7

Where table service is offered, a discretionary service charge of 10% may be added.

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. * = this dish contains alcohol.

