BREAKFAST

AVAILABLE 9AM - 12PM

Full English Breakfast
Cumberland sausage, St Ewe eggs, smoked back bacon, portobello mushroom, vine roasted tomato, hash browns, baked beans & sourdough toast 14.95

Vegan Full English Breakfast *(pb)*
Vegan sausage, portobello mushroom, vine roasted tomato, avocado, hash browns, baked beans & sourdough toast 14.95

BRUNCH

AVAILABLE 9AM - 3PM

Full healthy porter smoked salmon
Smashed avocado, poached St Ewe eggs & toasted sourdough 13.95

Cold cut ham benedict
Poached St Ewe eggs & Hollandaise sauce, toasted muffin 12.95

Loaded hash nuggets
with bacon jam & shaved parmesan 11.50

Banana bread
with whipped Illy espresso mascarpone 7.95

Bacon, sausage & egg breakfast bap
11.50

LUNCH & DINNER

12-9PM | SUNDAY TO TUESDAY
12-9.30PM | WEDNESDAY TO SATURDAY

BAR SNACKS

3 for £19.95 | 4 for £25.95

Cheeseburger croquettes
with ketchup, cheese sauce & pink pickled onions 8.95

Chicken Wings
With a choice of
Buffalo & Blue Cheese | Hot honey
9.50

Pork Scotch Egg
Beer mustard 8.50

Grilled octopus
with padrón peppers, chorizo, black olives & paprika oil 10.50

Hummus & olives
with flatbread (pb) 8.95

Beer battered Squid
Seaweed mayonnaise 12.00

Crispy duck salad
with soy honey dressing & sesame seeds 9.50

NIBBLES

Marinated olives 5.00

Wild-Farmed White Sourdough & Butter 5.95

Gun powder popcorn 4.50

SIDES

Baby potatoes 5.50

Triple-Cooked Chips 5.50

Roasted heritage carrots 6.00

ALLERGENS / NUTRITION
For information regarding allergens in our food and drinks, please scan the QR code on the menu.
If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering.
Note that we cannot always guarantee the complete absence of allergens due to preparation processes.
Items with (v) are vegetarian, and those with (pb) are plant-based. Adults need around 2,000 kcals per day.

PUB CLASSICS & CHEF'S SIGNATURE DISHES

Fish & Chips
Beer battered haddock, chips, mushy peas, lemon & tartare sauce 19.50

Two Bone Rack of Lamb
with lyonnaise potatoes, tender steam broccoli, spring peas, chimichurri & lamb jus 25.00

Cheeseburger
with Monterey Jack cheese, London Pride braised onions, tomato, pickles, burger sauce & triple-cooked chips 18.50
add on bacon 2.50

500 gr Rib Eye Steak
with fries, watercress salad & peppercorn sauce 47.00

Braised beef & ale short crust pie
with mushy peas, gravy, and a choice of mash or chips 19.50

Chicken Caesar salad
Cos lettuce, caesar dressing, anchovies,aged cheese & sourdough croutons 19.95

Green Goddess salad
avocado & herb dressing, heritage tomatoes, gem lettuce & croutons (pb) 14.95

English Pea ravioli
with heritage tomatoes, courgette, pea, parsley & hazelnut salad 16.50

Pan-fried duck breast
with heritage carrot slaw & date labneh 24.00

Grilled Spatchcock Chicken
with endive & herb salad, hazelnuts & chilli oil 20.50

SHARERS

Nachos
with melted cheese, tomato salsa, guacamole & sour cream 9.50

Meat & cheese board
Parma ham, salami Milano, pastrami, Croxton Manor cheddar, Dorset Blue Vinny, Somerset brie, double Gloucester cheese, spiced plum chutney, olives, pickled cucumbers & wildfarmed sourdough 28.00

1kg Chicken Wings
With a choice of Buffalo & Blue Cheese or Hot honey sauce 21.95

PUDDINGS

Warm Chocolate Brownie
with *vanilla ice cream and preserved cherries* 8.95

Peach Melba
with honey & thyme roasted peaches, blood peach gel, raspberry & rose sauce with vanilla ice cream 7.50

Poached Rhubarb
with raspberry sorbet, raspberries & rhubarb consommé (pb) 8.50

Selection of Ice Cream
Vanilla, salted caramel, strawberry, chocolate 3.00

AFFOGATO

Espresso shot with vanilla ice cream & candied walnuts 5.50

Head chef
Stefano Madrau