



SMALL PLATES

Cornish fish soup, Lincolnshire poacher, croutons	6.5
Pork & duck sausage roll, date ketchup	4.5
Brixham crab, brown crab butter & crumpets	9
Fried squid, garlic mayonnaise, lemon	7
Jackfruit croquettes, chilli mayonnaise VG	4.5
Potted salt beef, pickles, watercress, sourdough toast	8
Crispy duck egg, asparagus soldiers, parmesan	7
House-made ricotta, broad beans, peas, mint, sourdough toast V	7

Ultimate Sunday Roast beef dry aged for a minimum of 45 days

Cote de beuf <i>to share (2-3 people)</i>	9.5 (per 100 grams)
<i>Aged beef dripping roasties, seasonal greens, Yorkshire pud, red wine sauce</i>	

Slow roast Old Spot Pork belly, crackling apple sauce, Yorkshire pud & gravy	15.5
Roast Cotswold White chicken, bread sauce, chipolatas, Yorkshire pud & gravy	15
Roast sirloin of Hereford beef, horseradish cream, Yorkshire pud & gravy	17
Sweet potato Wellington, Yorkshire pud & veggie gravy V	12.5

All roasts served with seasonal vegetables & roasties

MAINS

Courgette & broad bean risotto, rocket pesto, pecorino	11
Pan roasted hake, braised gem lettuce, parsley crumb, pea shoots, wild garlic	16
Beer battered cod, mushy peas, fries, lemon, tartare sauce	13
12hr lamb shoulder Shepherd's pie, roasted hispi cabbage	12.5
Cheeseburger, lettuce, pickle, onion, tomato, house sauce, fries	13
BBQ pulled jackfruit burger, pickle, tomato, lettuce & chilli mayonnaise, fries VG	

SIDES

French Fries V	3
Seasonal greens V	3.5
Mixed salad VG	3
Yorkshire pudding V	1
Roast potatoes V	3

DESSERTS

Lemon meringue tart V	5
Vanilla cheesecake, roasted strawberries, gingerbread V	4
Hot chocolate pudding vanilla ice cream V	5
Colston Basset Stilton, crackers & chutney	8