



SMALL PLATES

White onion & cider soup, rosemary croutons V	5
Fried squid, garlic mayonnaise, lemon	6.5
Pork & duck sausage roll, date ketchup	4.5
Buttermilk fried chicken, hot sauce, blue cheese mayonnaise	6.5
Potted smoked salmon, shaved fennel, cucumber, carasau flatbread, herb salad	7.5
BBQ broccoli, satay sauce, peanuts, lime, coriander VG	7.5/12.5
Smoked potato cake, pickled mushroom, parmesan, truffle mayonnaise V	7.5

MAINS

Butternut tortellini, pine nuts, capers, sage, brown butter, 'parmesan' V	10
Beer battered haddock, mushy peas, skin on fries, lemon, tartare sauce	14.5
Roasted fillet of stone bass, cauliflower cream, leeks, cockle popcorn	17
Slow cooked pork belly, brown butter potatoes, apple caramel	14.5
12hr lamb shoulder shepherd's pie, roasted hispi cabbage	13
EPT cheeseburger, lettuce, pickle, onion, tomato, burger sauce, fries	12.5
Moving mountains cheeseburger, lettuce, pickle, onion, tomato, burger sauce, fries VG	11.5
Rotisserie chicken, Caesar salad, French fries (<i>half/whole</i>)	14.5/26.5

STEAKS

Our cuts are dry aged in house for a minimum of 42 days.

They are all served with oven roasted tomato, watercress, fries, choice of sauce.

45 day aged cote de boeuf (<i>sharing</i>)	9.5 (<i>per 100 grams</i>)
250g sirloin	24
200g flat iron (<i>not dry aged</i>)	17

Green peppercorn / blue cheese / garlic butter

SIDES

EPT three cheese mac	6	Seasonal greens V	3.5
Beef dripping chips, rosemary salt	4.5	Sweet potato fries V	3.5
Skin on fries VG	3	Brown butter potatoes V	3
Caesar salad	3.5		

DESSERTS

Muscovado meringue, blackberry compote, maple cream V	5
Sticky toffee pudding V	5
Chocolate nemesis, crème fraiche, lime V	6
Colston Basset Stilton, red grapes, crackers, chutney	5