

We are proud to be championing British farmers & producing fresh food sustainably.

While you wait

Marinated olives (vg/gf) 3.5
Ale sourdough, bone marrow butter 4
Tortilla chips, red pepper hummus (vg) 3.8
Salt & pepper pork crackling, apple sauce (gfa) 3.5
Anchovies in oil (gf) 3.5

Starters

Curried sweet potato soup, sourdough (gfa) 6.7

Ham hock terrine, piccalilli, caperberries, mustard, sourdough (gfa) 8.5

Smoked Scottish mackerel pate, shaved horseradish, pickled cucumber, fennel, dill, crisped bread (gfa) 9.5

Salt & pepper squid, little gem lettuce, pickled carrot, sriracha mayo (gf) 8.75

Stuffed chicken Caesar salad, little gem lettuce, anchovies, croutons, shaved parmesan (gfa) 9.7 starter/15 main

Heritage tomato, burrata, bruschetta, basil, balsamic glaze (v/gfa) 9.75

Sauteed wild mushrooms, peas, asparagus, lemon crème fraîche, sourdough (v) (gfa) 8.75

Fowey mussels, tomato sauce, samphire, sourdough (gfa) 9.5 starter/17 main

Sharers

Baked camembert, wild garlic, toasted ale sourdough, caramelised onions, raisin chutney, celery, carrot (gfa) 18

Mains

Sunday

Sunday roasts all served with goose fat roast potatoes, double egg Yorkshire puddings, crushed roots, roasted carrots and parsnips, savoy cabbage, creamed leeks and gravy

Shropshire half roasted chicken, stuffing (gfa) 19
Roasted rump of beef (gfa) 20
Hampshire slow roasted pork belly (gfa) 19
Trio of roasts: chicken, beef, pork (gfa) 30
Beetroot & wild mushroom wellington (vg) 17

Sides

Triple-cooked chips, gravy (v/vga) 4.5
Padron peppers, harissa oil (vg/gf) 4.5
Grilled asparagus, parmesan (gf/vga) 6
Heritage tomato, red onion, watercress salad (gf/vg) 5.5
Halloumi fries, sweet chilli sauce (v/gf) 5.5
Cauliflower cheese (v) 5
Pork & herb stuffing 4.5