

To get started...

(v) Mini loaf of our homemade seed & grain bread £2-95

~ Served with West Country farmhouse butter with Maldon sea salt flakes

(v,g) Green Greek pitted olives with Italian basil & garlic £2-95

(v) Baked field mushroom, Roquefort, pecan sage crumb, paprika aioli, brioche £6.95

Smoked haddock scotch egg, watercress, lightly curried mayonnaise £7.95

(v,g) Freshly made soup with our homemade bread £4.95

(g) Chicken liver parfait, seed & grain toast, red onion marmalade £7.95

(v) Cheddar & golden sheep ale twice baked souffle, caramelised onions £6.95

Crispy duck wontons, cucumber & spring onion, hoi sin dip £7.95

(g) Tempura battered tiger prawns, oriental style salad, chipotle chilli jam £7.95

(g) Warm potato cake, oak smoked salmon, rocket leaves & chive crème fraiche £7.95

To follow...

(g) Pan roasted cod fillet, patatas bravas, tempura chorizo, red pepper dressing £17.95

Roasted belly pork, braised red cabbage, black pudding, confit potato,
apple compote £16.95

(v,g) Thai vegetable red curry, coconut jasmine rice, pineapple salsa £11.95,

(g) English rosé calves liver, smoked bacon, mash, spinach, sage & onion fritters,
red wine jus £16.95

(g) Roast lamb rump, dauphinoise potato, roast roots, smoked garlic, rosemary sauce
£17.95

(g) Tikka spiced Stone bass fillet, split pea dahl, mint yoghurt, prawn pakoras £17.95

(v) Roast butternut squash, sage & goats cheese tart, tender stem broccoli,
mini hash browns £11.95

(g) Slow cooked featherblade beef, pancetta, mushrooms, baby onions,
chips, cauliflower cheese, red wine sauce £16.95