

## MAIN MENU

### STARTERS

<b>Crispy Courgette Flower</b>	£9.50
<i>with Vegan Mozzarella Cheese and Chive Mousse, Romesco, and Basil Oil (ve, n, gf)</i>	
<b>Devon Crab, Prawn and Lemongrass Spring Roll</b>	£9.95
<i>with Caramelised Sweet and Sour Pineapple Sauce</i>	
<b>Seared Wood Pigeon Breast</b>	£9.25
<i>with Black Pudding and Poached Egg, and a Grain Mustard Potato Salad with Honey Vinaigrette</i>	
<b>Chicken Liver Parfait</b>	£8.95
<i>with Truffle and Black Pepper Butter, Red Onion Marmalade, and Ciabatta Crostinis (gfa)</i>	

### SUMMER SALADS

<i>Available to be served as a starter or main</i>	£9.50/£18.95
<b>Satay Sweet Potato and Beetroot Falafel Quinoa Bowl</b>	
<i>with Hummus, Black Kalamata Olives, Heritage Tomatoes, and Green Beans (se, n, gf, ve)</i>	
<b>In-House Oak-Smoked Chicken and Bacon Caesar Salad</b>	
<i>with Kos, Soft Boiled Egg, Croutons, Anchovies, and Parmesan Shavings (gfa)</i>	
<b>Thai-Spiced King Prawn &amp; Pepper Kebabs</b>	
<i>on Asian Noodle Salad with Chilli, Coriander and Lime Dressing, and Toasted Sesame Seeds (se)</i>	

### MAINS

<i>Please see blackboard for Dry Aged Steak and Seafood Specials</i>	
<b>Lemon and Oregano Marinated Chicken and Courgette Kebabs</b>	£21.50
<i>with Tzatziki, Grain Mustard Potato Salad, and Flat Bread (gfa)</i>	
<b>Tempura Summer Vegetables</b>	£19.95
<i>on Wood-Fired Red Pepper and Butter Bean Paella with Lemon Dressed Green Salad (ve, gf)</i>	
<b>Beer Battered Haddock Fillet</b>	£18.95
<i>with Hand Cut Chips, Minted Crushed Peas, and Tartare Sauce</i>	
<b>Chargrilled Dry-Aged Rare Breed Pork Tomahawk Chop</b>	£24.95
<i>with Roasted Spiced Sweet Potato, Sauté Pak Choi, and Peach Salsa (gf)</i>	
<b>Pan Fried Sea Bass Fillet</b>	£22.95
<i>with Butterflied King Prawns and Sauté Squid, Pan Fried New Potatoes, Rainbow Chard, and Roasted Cashew and Lemon Pesto (n, gf)</i>	

(v) vegetarian (ve) vegan (vea) vegan adaptable (gf) gluten free (gfa) gluten free adaptable (n) contains nuts (se) sesame

Please inform your server of any dietary requirements so that we can treat it with the utmost care. All dishes contain soybean within the vegetable oil we use. Please note Mustard is present in most of our dishes. Please advise us if you have an allergy to Mustard.

We do our very best to ensure there is no cross contamination however ALL allergens are present in our kitchen.

An optional 10% service charge is added to all bills, and optional means optional. For parties over the size of 10, we apply a 10% service charge.

**BURGERS**

<b>6oz Everes's Farm Cheeseburger</b>	£18.95
<i>with Beef Fat Onions, House Relish, Lettuce and Tomato in an Artisan Baked Bun with Pickles and Seasoned Hand Cut Chips (gfa)</i>	
<b>Add Smoked Bacon</b>	£1.50
<b>Aromatic Garden Burger</b>	£18.95
<i>with Hummus, Vegan Mozzarella, Lettuce and Tomato in a Brioche Bun with Pickles and Seasoned Hand Cut Chips (ve, se)</i>	

**SIDES**

<b>Hand Cut Chips</b>	£5
<b>Cheesy Chips</b>	£6
<b>Side Salad</b>	£3.95
<b>Seasonal Vegetables</b>	£3.95
<b>Garlic Bread (gfa)</b>	£3.95

**DAILY  
SPECIALS...**

*Please see our chalkboard  
for Dry-Aged Steak and  
Seafood Specials.*

**SOURDOUGH ROLLS (gfa)**

<b>Available at Lunchtimes Only</b>	
<b>Rare Breed Beef Sirloin</b>	£9.75
<i>Caramelised Red Onion and Homemade Horseradish</i>	
<b>Roast Pork</b>	£9.75
<i>Spiced Apple Sauce, and Sage Sausage Meat Stuffing</i>	
<b>Melted Mozzarella</b>	£9.75
<i>Roasted Red Pepper, Tomato, Lettuce, and Hummus (v, vea, se)</i>	
<b>Small Side of Hand Cut Chips (gfa)</b>	£2.50

**SUNDAYS**

*Join us on Sundays for  
a traditional roast with  
homemade Yorkshire  
puddings, fresh fish,  
and plant-based dishes.*

*Served weekly from  
12 p.m. to 7 p.m.*

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