

STARTERS

Tempura Soft Shell Crab Bao Bun

with Pickled Red Cabbage, Smoked Sweetcorn & Sweet Chilli Relish, and Coriander £9.95

Smoked Beef Brisket Arancini

with Aged Parmesan and Horseradish Mayonnaise £9.50

Seared Wood Pigeon Breast

Smoked Pork Belly Lardons & Poached Egg Salad with Cider & Mustard Dressing £9.25 (gf)

Burrata with Rye Bread Crostinis

Charred Peaches, Toasted Pine Nuts, and Basil Oil £9.50 (gfa, n)

SUMMER SALADS

Available as Starters or Mains £8.50 / £17.95

In-House Oak-Smoked Chicken Caesar Salad

with Croutons, Anchovies, Soft Boiled Egg, and Aged Parmesan (gfa)

Fresh Watermelon & Feta Salad

with Quinoa, Olives, Cucumber, Mint, and Maple & Lime Dressing (gf, v, ve)

In-House Smoked Salmon Niçoise Salad

with New Potatoes, Green Beans, Olives, Heritage Tomatoes, and Crème Fraîche & Dill Dressing (gf)



OLD SPOT BBQ SMOKED MEATS

All our meats are smoked low 'n' slow over locally-sourced oak wood for an authentic flavour

BBQ Trays Served with Fresh Focaccia, Creamy Summer Slaw, Herb Potato Salad with a Wholegrain Mustard & Chive Dressing, Pickles, and BBQ Sauce

Smoked Hog Tray (Rolled Pork Belly, Gloucester Sausage & Pulled Pork Shoulder) £21.50

1/2 Hickory Seasoned Chicken £20.95

BBQ SMOKED BITES

Korean-Style Chicken Wings (x6) (se) £7.50

Sticky Honey & Bourbon Glazed Baby Back Pork Ribs (x5) £7.50

PUB CLASSICS

Chargrilled 28-Day Dry-Aged 8oz Steak Burger with Melted Cheddar, House-Made Relish, Lettuce & Tomato in an Artisan Baked Bun with Skin-On French Fries and Pickles £19.50 (gfa) Add Smoked Bacon £1.50

Aromatic Broad Bean, Pea & Spinach Burger with Vegan Mozzarella, Hummus, Lettuce & Tomato in a Brioche Bun with Skin-On French Fries and Pickles £19.25 (ve, se)

Traditional Beer Battered Cornish Haddock

with Triple Cooked Chips, Pea Purée, Tartare Sauce, and Fresh Lemon £19.50 (gfa)

Shetland Mussels Marinière

with Fresh Focaccia and Samphire £9.50 / £19.50

DAILY SPECIALS

Please See Chalkboard For 28-Day-Matured Prime Cut Steak Offerings

BAKED ARTISAN CIABATTA ROLLS (gfa)

with Dressed Side Salad.
Available at Lunchtimes Only

Pulled Pork Shoulder

Sausage Meat Stuffing, Apple Sauce, and Gravy £10.50

Smoked Chicken & Bacon

Tomato, Iceberg Lettuce, and Mayonnaise £10.25

Melted Brie

Cranberry Sauce £9.50 (vea)

Add a Small Side of Skin-On French Fries £3

MAINS

Seafood Squid Ink Linguine with a Grilled Sea Bass Fillet, King Prawns, Mussels & Squid in Puttanesca Sauce with Samphire, Fried Capers, and Aged Parmesan £21.50

Crispy Herb Breaded Pork Loin Schnitzel

with Skin-On French Fries, Fried Duck Egg, Celeriac Remoulade, and Smoked Garlic & Lemon Aioli £19.50

Wild Mushroom & Sweet Potato Lasagna

with Vegan Mozzarella, Slow Roasted Tomato & Olive Sauce, Petit Fresh Herb & Endive Salad, and Hazelnut Pesto £17.95 (n, v, ve)

Chargrilled Chicken & Green Pepper Satay Kebab

with Spiced & Roasted Sweet Potatoes, Pak Choi, and Satay Sauce £20.50 (gf, se, n)

SIDES

Triple Cooked Chips £6

Cheesy Triple Cooked Chips £6.95

Skin-On French Fries £5.50 (gfa)

Tenderstem Broccoli £4

Green Salad £3.95

Fresh Focaccia £4.50

with Mustard Dressing

with Whipped Salted Butter

Please inform your server of ANY dietary requirements

(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.

JOIN US ON SUNDAYS

Traditional roasts with homemade Yorkshire puddings, fresh fish, and plant-based dishes.
Served weekly from 12 p.m. to 7 p.m.

