

FROM THE KITCHEN

BAR NIBBLES

Pain de Campagne Sourdough – *confit garlic butter and shaved pecorino* - 8 (V)

Wild Mushroom and Black Truffle Arancini – *with shaved parmesan* – 6 (V)

Crown Fried Chicken – *buttermilk marinade & house spice mix* – 12

Togarashi Spiced Scotch Egg – *katsu ketchup* – 9

Sausage Rolls – *Cumberland sausage mix, homemade apple chutney* – 10

House-made Biltong – *sliced to order, cured in coriander & black pepper* – 6.5 (GF)

STARTERS

Asparagus & Wild Garlic – *asparagus, wild garlic oil, Burford Brown poached egg and brown butter hollandaise*– 16 (GF, V)

Asparagus in the Woods – *asparagus, wild garlic, crispy Hen of the Wood mushroom, toasted chickpeas, vegan garlic aioli* - 15 (VG, GF)

Caesar Salad – *roast chicken, Burford Brown egg, garlic & parmesan croutons, crispy bacon, anchovy Caesar dressing* – 13

Chicken Liver Parfait – *homemade pear chutney, toasted sourdough* - 15

Salmon Gravlox – *cured Scottish salmon, pickled cucumber, dill cream on malted bread* - 15

MAINS

Mussels & Cider – *Moules marinere style mussels, cooked in Devon cider & cream with frites* – 22 (GF)

Lamb Rump with Petit Pois – *pea & mint puree, smoked bacon, silverskin onions & crispy layered potato* – 31 (GF)

Chicken, Ham Hock & Leek Pie – *wholegrain mash potato, buttered hispy cabbage* – 20

Ale Battered Haddock & Chips – *oak aged malt vinegar, tartare sauce & torched lemon* – 22

Celeriac & Black Truffle Risotto – *roasted celeriac, black truffle, vegan parmesan, bitter leaf & hazelnut salad* – 22 (VG)

FROM THE GRILL

Grass Fed British Beef Burger – *Bone marrow sauce, American cheese, pickle, old bay fries, served on a sesame bun* – 19

Grass Fed British 8oz Flat Iron Steak – *served with triple cooked chips or mash & watercress salad* – 24 (GF)

Whole Plaice on the Bone – *Cornish clams, rock samphire, chicken butter emulsion, parsley & lemon* – 35 (GF)

30 Day Dry Aged British Porterhouse Steak for Two to Share – *choice of 2 sides and 2 sauces* – 85 (GF)

Sauces: *Peppercorn, Bearnaise, Truffle Mayo, Beef Jus* – 2.5

SIDES

Triple Cooked Chips – 6 (GF, VG)

Kampot pepper Creamed spinach – 6.5 (V)

Baby Caesar Salad – *garlic & parmesan croutons, crispy bacon, anchovy Caesar dressing* - 6

Tenderstem Broccoli – *chilli & garlic* – 6 (GF, V)

Garden side salad – *boney mustard dressing*– 5 (GF, VG)

Farmhouse butter mash – 5 (GF, V)

Daily Specials

Potted Shrimp – £11.5

Fennel Salad, Toasted Sourdough

Ham Hock Terrine – £9

Picalilli, Sourdough & Cornichons

Roast Beef Sandwich – £10

Caramelised Onions & Horseradish Mayo

Pan Fried Hake - £26

*Chicken & Lemon Emsulsion, Grilled
Asparagus & Cullen Skink*