



Light bites:

Marinated olives (v)	4.95
Toasted focaccia, EVOO and balsamic (ve)	4.5
White bean & spring vegetable ribollita, spiced olive oil (GF upon request)(VE)	7
Potted pork rilette, pickles, brioche (GF upon request)	8
Grilled mackerel, slow roast tomato and rocket bruschetta, herb dressing	8
Fowey mussels cooked with Orchard Pig cider and wild garlic, toasted focaccia	9
Dukkah spiced cauliflower, tempeh, chickpea, yoghurt lambne (Ve on request)	7
Baked Camembert, garlic, brandy, truffle , sourdough, date chutney	14

Mains:

Beer battered cod, triple cooked chips, braised marrowfat peas, old English tartare, cider vinegar powder, scrumps	18
Flat iron steak, French fried onions, bone marrow butter, wilted spinach, triple cooked chips (GF)	25
Confit Creedy Carver duck leg, warm salad of borlotti, potato and green beans, veal vinaigrette	18
Caesar salad, soft boiled egg, crispy bacon (Add Southern fried chicken for £5)	12.50
Mozzarella, tomato and basil salad, pistou dressing, toasted pine nuts (v) (GF)	13
Grilled asparagus, pea, bean & mint quinoa salad, super seed granola (VE) (GF)	12.50

Sides:

Baked carrots with orange and tarragon	4
Green beans, lemon vinaigrette	4
Char grilled new potatoes, brown butter	4
Triple cooked chips, wild garlic mayo	4.5
Fries	4
Green salad	3.5

Burgers

All served in a brioche bun & fries:

Himalayan dry aged burger, onion marmalade, pulled ham hock, raclette cheese (GF upon request)	16
Southern fried chicken, green tomato chutney, jalapeño mayo, pickles (GF upon request)	16
Redefine meat kofte burger, cucumber ketchup, pickled cabbage, hummus (VE) (GF upon request)	16

Sandwiches:

Triple decker sandwiches, white or malted brown bread, vegetable crisps, salad (GF upon request)	
Salt beef, lacto-cabbage, tarragon mustard, pickles	9
Pulled ham hock, tomato chutney, mozzarella	9
Smoked salmon, cream cheese and chive, confit lemon	10
Mature Cheddar, date chutney, pickled shallots (v)	8.5
Add fries	3

Sweet things

Selection of ice creams/ Sorbets	2 perscoop
Free from chocolate cherry brownie, vanilla ice cream (VE on request)	7



£30 for two courses
£36 for three courses

Fennel velouté, sour apple caramel

Sourdough baguettes, Netherend butter, cod brandade

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Lightly smoked swordfish carpaccio, avocado, yuzu,
radish, wakame (GF)

Wye valley asparagus, 64° egg, herb mousseline, (v) (ve
upon request)

Air dried beef bresaola, yoghurt labne, fig (GF)

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Cannon of Welsh lamb and black pudding, mugwort
baked celeriac, seashore vegetables (GF)

Grilled sea trout, artichoke, beets and Jersey royals,
horseradish cream

Truffle stuffed guinea fowl, confit leg kromeski, broad
beans and peas, trompette jus

Haricot vert tart, sauce antiboise, crispy artichokes,
crumbled goats cheese (ve on request)

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Sticky plum pudding, Earl grey prunes, rosemary ice
cream

Crème fraiche pannacotta, English strawberries, wild
strawberry semifreddo, woodruff meringue

Chocolate terrine, pistachio cake, griottine cherries
Truffled Somerset brie, nectarine chutney

Allergen information is available – a 12% service charge will be added to your bill

Aperitif of the day

May Wine 9
(Strawberry, Woodruff & Prosecco)

Sides

Baked carrots with orange and
tarragon (v) 4

Green beans, lemon vinaigrette
(VE) 4

Char grilled new potatoes, brown
butter 4

Triple cooked chips, wild garlic
mayo 4.5

Fries 4

Green salad 3.5

Digestif

Villa Maria Reserve Noble Riesling,
Marlborough
8

Martell VS Cognac, 40%, France
5.8

H by Hine VSOP, 40%, France
7

Hennessy XO, 40%, France
25