

Nibbles

Mixed Pitted Misto Olives

£2.25

Warm Ciabatta with Olive Oil & Balsamic

£2.50

Smoked Flavour Mixed Nuts

£1.50

Piquillo Peppers Stuffed with Feta Cheese

£1.95

Warm Parsnip Crisps with Chives Sour Cream

£1.95

Mini Sausage Rolls

£2.50

Ideal to Share

Baked Camembert with Garlic and Rosemary, served with Chutneys, Pickles & Bread

£10.95

Charcuterie Platter: Parma Ham, Salami, Chorizo, Mini Pork Pie, Pesto, Mozzarella, Piquillo Peppers, Pickles, Chutneys & Bread

£10.50

Seafood Platter: Selection of Smoked Salmon, Crab Beignets, Crevettes, Thai Fishcakes, Filo Prawns, Piquillo Peppers, Aioli, Pickles & Bread

£11.50

Starters

Homemade Soup of the Day served with Crusty Bread

£5.50

Thai Fishcakes served with Aioli, Salad & Sweet Chilli Jam

£6.50

Goat Cheese & Tomato Tart Tatin with Onion Marmalade, Salad & Balsamic Glaze

£5.50

Pan Fried Wood Pigeon Breast & Leg, Herb Mash, Roasted Baby Beetroots & Pancetta Jus

£6.95

Mussels Marinières with Garlic, Parsley & Warm Bread

£5.95

Pressed Rabbit Terrine, Onion Chutney, Salad, Pancetta Crisp & Crostinis

£5.50

Mains

From the Grill

All of our Meats are sourced from Ruby and White Butchers

Our Beef is Sourced from a small number of West Country Farms specialising in the Ruby Red Devon

Our Grass Fed Lamb, is Sourced from Home Farm in Upper Wraxall and use Texel Cross Breed

Our Pork is Sourced Farm Orchard Farm in the Quantox Hills, and use Gloucester Old Spot Breed

8oz Sirloin Steak	£22.50
10oz Rump Steak	£19.95
Pork Chop	£12.95

All Served with Chunky Chips or Skinny Fries, Salad, Mushroom, Tomato & Onion Rings

Add Peppercorn Sauce, Blue Cheese Sauce, Mushroom Sauce or Béarnaise for £1.50 each

A la Carte

Roasted Mozzarella Stuffed Chicken Breast wrapped in Parma Ham, Crisp Potato Puffs,
Cauliflower Purée, Roasted Cauliflower, Greens & Wild Mushroom Sauce

£13.95

Duo of Texel Lamb: Pan Roasted Rump, Crispy Slow Cooked Shoulder, Pomme Anna, Spinach,
Braised Little Gem, Carrot Purée, Baby Carrots, Pancetta & Baby Onion Jus

£16.50

Braised Ox Cheek, Turnip and Potato Mash, Confit Baby Leeks, Lardons, Wild Mushrooms,
Carrots, Parsnip Crisps and Red Wine Jus

£14.95

Taste of Old Spot: Herb Crusted Tenderloin, Braised Belly, Confit New Potatoes,
Roasted Apple, Baby Carrots, Creamed Cabbage, Apricot Purée & Cider Jus

£14.95

Catch of the Day: Please ask your Server for Today's Catch

£ Market Price

Mushroom & Ricotta Cheese Ravioli, Parmesan Cream & Micro Basil

£12.95