

## NIBBLES & SHARERS

ROSEMARY POTATO BREAD <i>Café de Paris butter</i>	8.25	BLUE CORN TORTILLA <i>Guacamole &amp; Pico-de-Gallo</i>	7.95	OLIVES <i>Marinated olives</i>	4.45
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## STARTERS

HAND PICKED DEVONSHIRE CRAB <i>Pickled apple, toasted sourdough</i>	11.95	PAN SEARED SCALLOPS OF THE DAY <i>Please speak to our team for today's selection</i>	15.95	TRUFFLE & CHEESE ARANCINI <i>Cheddar cheese sauce, grated Parmesan, truffle oil</i>	8.95
CRISPY SALT & PEPPER FRIED SQUID <i>Garlic aioli, grilled lemon</i>	11.25	CHICKEN LIVER PÂTÉ <i>Onion jam, clarified butter, toasted sourdough</i>	9.95	SOUP OF THE DAY <i>Mini rustic loaf</i>	7.95

## MAINS

PAN-ROASTED MONKFISH <i>Chilli, ginger &amp; soy egg noodles, shiitake mushrooms, charred pak choi</i>					28.95
ROAST BUTTERNUT SQUASH RISOTTO <i>Crispy sage, chargrilled baby courgettes, peashoots</i> <i>Add pancetta +1.95</i>					16.95
HAND PICKED DEVONSHIRE CRAB & PRAWN LINGUINI <i>Tomatoes, Parmesan, crispy capers</i>					19.95
CAESAR SALAD <i>Gem lettuce, anchovies, garlic croutons, Parmesan, Caesar dressing</i> <i>Add chicken +2.45 Add bacon +2.45</i>					15.45
WAGYU BURGER <i>Beef &amp; pancetta, sesame seeded brioche bun, horseradish mayonnaise, gem lettuce, beef tomato, caramelised onion, gherkin, skin-on seasoned fries</i> <i>Add bacon +2.45 Add cheese +1.95 Add truffled mushroom +1.45 Add extra Wagyu patty +6.95</i>					19.95
VEGAN BURGER <i>Spiced mixed broad beans, peas &amp; spinach, breadcrumb, farmhouse bun, gem lettuce, beef tomato, red onions, chimichurri, skin-on seasoned fries</i>					17.95
8OZ DRY AGED FILLET STEAK <i>Chunky chips, truffle butter, half roasted garlic</i>					37.95
10OZ DRY AGED RIBEYE <i>Chunky chips, truffle butter, half roasted garlic</i> <i>Add a sauce: Peppercorn, garlic butter, Béarnaise, chimichurri +2.45</i>					35.95

## ROASTS

All roasts are served with roast potatoes, maple glazed root vegetables, cabbage, leeks & peas

DRY AGED NATIVE BREED ROAST BEEF <i>Yorkshire pudding, traditional gravy</i>	23.95
ROAST CHICKEN SUPREME <i>Sage &amp; shallot stuffing, Yorkshire pudding, traditional gravy</i>	19.95
BEETROOT WELLINGTON <i>Roasted new potatoes, vegan gravy</i>	17.95
PORK LOIN <i>Yorkshire pudding, traditional gravy</i>	20.95
ROAST RUMP OF LAMB <i>Yorkshire pudding, traditional gravy</i>	25.95
TRIO OF ROAST <i>Dry aged native breed roast beef, roast chicken, sage &amp; shallot stuffing, pork loin, Yorkshire pudding, traditional gravy</i>	27.95

## SIDES

MIXED HOUSE SALAD <i>Lemon basil dressing</i>	3.45
SKIN-ON SEASONED FRIES <i>Add truffle &amp; Parmesan +1.95</i>	4.45
CHUNKY CHIPS <i>Add truffle &amp; Parmesan +1.95</i>	4.45
SWEET POTATO FRIES	4.95
BATTERED ONION RINGS <i>Blue cheese dip</i>	5.45
TENDERSTEM CHILLI BROCCOLI	5.95
MAPLE & MUSTARD GLAZED CARROTS	5.45
SAUTÉED GREENS & PANCETTA	5.95
CREAMED SPINACH	5.95
CAULIFLOWER CHEESE	5.95
PIGS IN BLANKETS	6.45



## DESSERTS

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<b>BAKED CHOCOLATE BROWNIE</b>	8.45
<i>Vanilla ice cream, chocolate glaze</i>	
<b>PECAN PIE</b>	8.45
<i>Maple syrup, condensed milk ice cream</i>	
<b>APPLE TARTE TATIN</b>	8.45
<i>Vanilla ice cream</i>	
<b>STICKY TOFFEE PUDDING</b>	8.95
<i>Toffee sauce, salted caramel ice cream</i>	
<b>RUM BABA</b>	9.45
<i>Fresh berries, Chantilly cream, spiced rum syrup</i>	
<b>TIRAMISU</b>	8.45
<i>Coffee syrup, coffee chantilly</i>	
<b>CHOCOLATE ORANGE TART</b>	9.45
<i>Raspberry sorbet</i>	
<b>JUDE'S ICE CREAMS &amp; SORBETS</b>	
<i>Ask for today's flavours</i>	
2 scoops	4.95
3 scoops	5.95

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Allergen and dietary information is not listed on this menu. Please speak to a member of staff and view our allergen matrix before ordering. Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team.

DEC25 – A – SUNDAY

