



Pea & ham soup, crusty baguette | £6

Chicken liver parfait, red onion marmalade, toasted brioche | £9.5

Twice-baked Smoked Applewood cheddar soufflé, tomato sauce, pine nuts (V) | £8.5

Brixham crab cakes, aioli, apple remoulade | £9/£17

Garlic mushrooms on toast, Shropshire blue cheese, toasted walnuts, balsamic (V) | £8

Salmon Niçoise, Kalamata olives, tomatoes, fine green beans,
baby potatoes, anchovies, soft boiled egg, vinaigrette | £9.5\£17.5

Smoked haddock & prawn fishcake, wilted spinach, mustard cream | £16.5

Spring vegetable pie, seasonal greens, vegetable jus (VG) | £15

Lashfords Cumberland sausages, creamy mash, red wine jus, onion marmalade | £16

Pan-fried fillets of sea bream, hand-cut chips, crayfish tails, hollandaise | £19

Herb-stuffed chicken breast, fondant potato, fine green beans, wild mushroom velouté | £20

Roast rump of lamb, pea & mint risotto, crispy shallots, lamb jus | £23

250g Sirloin steak, hand-cut chips, roast plum tomato, watercress | £25
Add peppercorn sauce or Café de Paris butter for £1.5

Seasonal greens (V) | £4

Tomato & rocket salad, balsamic dressing (V) | £4

Creamy mash (V) | £4

Roasted field mushrooms (V) | £4

Hand-cut chips (VG) | £5

Crumble of the week & custard (V) | £7.5
Please see server for today's flavour

Vanilla crème brûlée, shortbread (V) | £7.5

Sticky toffee pudding, toffee sauce, vanilla ice cream (V) | £8

Double chocolate cheesecake, raspberry cream | £8

Plate of English cheese, celery, grapes, chutney, crackers | £10

(V)– SUITABLE FOR VEGETARIANS | (VG)– SUITABLE FOR VEGANS

Please let us know if you suffer from any food allergies or dietary restrictions. Ask your server, or scan the QR code, if you would like to see our allergen information. Our kitchen team prepares your food carefully, but we cannot guarantee allergen-free meals. An optional service charge of 10% is added to parties of 8 or more.

