

PUNCHBOWL

Rosé sangria

Côtes de Provence rosé, nectarine, fruits, lemonade - Glass 12.5 | Jug 26

S N A C K S

Baked focaccia - tapenade, salted butter (v) - 7

S T A R T E R S

Today's soup - toasted sourdough (gfo) (veo) - 7

Home cured salmon - crab mousse, lemon + caper crème fraîche, avocado gazpacho, rye cracker (gfo) - 13.5

Torn burrata - honey roasted peach, heritage tomatoes, basil pesto, sunflower seeds (gf) - 11.50

Chicken parfait - burnt onion ketchup, fig + pistachio butter, toast (gfo) - 9.5

Ham hock terrine - celeriac rémoulade, piccalilly purée, watercress (gfo) - 9.5/18

Crispy cauliflower - pickled shallot, beetroot hummus, sesame - 9/17.5 (gf,vg)

Whipped goat's cheese - torched orange, walnut crumbs, molasses, pickled beetroot - 9 (v,gfo)

Steamed Devon cockles - parsley, garlic + white wine, toasted sourdough (gfo) - 10

M A I N S

Mixed roast - beef, chicken, pork belly, stuffing (gfo) - 44 (for 2 to share)

500 gr Chateaubriand - stuffing, roasted onions (gfo) - 70

Roast rump of beef - roasted onions (gfo) - 21

Roast free-range chicken - bread sauce, stuffing (gfo) - 19

Roasted rolled pork belly - caramelised apple sauce, stuffing - (gfo) - 19

Wild mushroom, goats cheese + spinach parcel (v) - 19

The above are served with Yorkshire pudding, roast potato, red cabbage purée, maple root veg, greens, gravy

ADD - PIGS IN BLANKET - 4.5 | STUFFING - 3.5 | CAULIFLOWER CHEESE (for 2) - 4.5

PB Burger - double patty, bacon, burger sauce, onions, lettuce, tomato, pickles, American or blue cheese, fries, slaw (gfo) - 18.5

Duck salad - duck breast, sweet potato, red chard, fennel, cucumber, pistachio, blackberry vinaigrette - 21 (gf)

Orzo pasta - grilled vegetables, roasted tomato ragu, lemon oil, vegan feta (vg) - 18.5

Cornish monkfish tail - charred bok choy, spring onion, chilli, wasabi + yuzu dressing, jasmine rice - 26

Aubergine schnitzel - butterbean mash, glazed carrot, crispy kale, garlic & caper lemon butter - 19 (v)

Grilled fillet of stonebass - white wine + cream, rainbow chard, crispy onions, roasted new potatoes (gfo) - 24

DRY AGED BEEF

aged for 30 days in our Himalayan salt chamber

with chips | shallot | tomato | mushroom

9oz sirloin 30 **8oz bavette** 20 **7oz fillet** 35

S A U C E S - 3 peppercorn | red wine jus | garlic butter | béarnaise

S I D E S

Chips / fries - 4
Roasted root veg - 4

Rocket + parmesan - 4.5
Roast potatoes - 4

Truffle chips/fries - 5
Yorkshire pudding - 1

v-vegetarian | ve - vegan | veo - vegan option | gf - gluten free | gfo - gluten free option | Please ask the team for further allergen information

a discretionary 10% service charge will be added to tables of 6 or more, all of which is shared equally between the team