

Light bites

Fresh roasted salted chestnuts <i>vg/gf/n</i>	£6
Szechuan pepper calamari, tartare sauce <i>gf</i>	£6
Rustic bread, olives, oil and balsamic <i>vg</i>	£8
Roasted pigs in blanket, cranberry sauce	£6

Starters

Jerusalem artichoke soup, crusty bread <i>vg</i>	£6
Pan fried wild mushrooms on toasted sourdough, sunflower seed butter, walnuts, and cured egg yolk <i>v/n</i>	£7
Seared scallops from the Devon coast, squash puree, pancetta crisp, sage butter <i>gf</i>	£10
Seared pigeon breast, watercress, beetroot, crispy shallot salad, raisin dressing <i>gf</i>	£9
Pickled beetroot, goats' cheese, caramelised fig, toasted oats <i>v</i>	£8

Mains

Cotswold sirloin, roast potatoes, horseradish and beef jus	£19.50
Lemon and thyme half roast chicken, roast potatoes, bread sauce and gravy	£15
Mushroom and nut roast, roast potatoes and gravy <i>v/n</i>	£13
<i>All served with kale, roast carrots, parsnips, cauliflower and broccoli gratin, Yorkshire pudding</i>	
<i>Vegan and gluten free options available</i>	
Jerusalem artichoke arancini, apple puree, rocket salad <i>v</i>	£14
Hake fillet, Puy lentils, slow roasted vegetables, sherry vinegar dressing <i>gf</i>	£18
Cider battered or grilled fish, hand cut chips, tartar sauce, buttered crushed peas, charred lemon <i>gf</i>	£15
Golden beets, clementine, chickpea, baby spinach, pomegranate salad <i>vg/gf</i>	£14

Sides - £4.50 each

Skinny fries <i>vg, gf</i> Sweet potato fries <i>vg</i> , Hand cut chips <i>vg, gf</i>
Tenderstem broccoli and almonds <i>vg, n, gf</i> Kale, chilli and ginger <i>vg, gf</i>
Roasted butternut squash, red onions & chimichurri <i>vg</i> Tomato and red onion salad <i>vg, gf</i>

Desserts

Sticky date pudding, toffee sauce, salted caramel ice cream <i>v</i>	£7
Chocolate brownie, raspberries, honeycomb, vanilla ice cream <i>gf/v</i>	£7
Passion fruit and mango pavlova, vanilla ice cream <i>v</i>	£7
Scoop of ice cream or sorbet	£1.5
Cheeseboard for two – local cheeses, crackers, homemade chutney, frozen grapes	£12

Our menu is cooked to order, please bear with us during busy times | please advise a team member of any allergies prior to orders |
vg – vegan, v – vegetarian, gf – free from gluten