



• dairy free menu •

• snacks •

Breadboard, olive oil, balsamic, dukkah £4

Mixed pitted olives £3.25

Crackling, apple sauce £2.50

• starters •

Steamed Devon mussels, parsley & garlic **or** cider & bacon, crusty bread £8.50

Grilled Goats' cheese, beetroot, walnuts & watercress £8

Sautéed scallops, radicchio, artichoke & blood orange £10

Pressed duck confit, smoked duck, & ham terrine, chutney, cornichons & toasted sourdough £9

Poached free range egg, wild mushrooms, rocket & truffle oil £7.50

• mains •

Honey glazed ham, fried eggs, chips £12.50

Calves liver & smoked streaky bacon, braised red cabbage £15

Lamb burger, ras el hanout spiced mayo, chunky chips, salad £12

Pot roast belly pork, spinach & bacon, cider jus £15

Grilled aged 8oz sirloin steak, rocket, baked flat mushroom, plum tomato & chunky chips £19

(add a sauce: peppercorn or blue vinny £2)

Steamed mussels, parsley & garlic **or** cider, bacon & cream, crusty bread or fries £14

Beetroot falafel burger, red onion relish, fries, salad £12.50

Wild mushroom linguini £11.50

• sides •

Chunky chips £3

Fries £3

Mixed side salad £3

Hot smoked paprika & garlic fries £3.25

Bread basket £2

• dessert •

Poached rhubarb, blood orange sorbet £5

Local sorbet (1, 2 or 3 scoops) *please ask for selection* £1.50 per scoop