

Sunday Menu

BLOODY MARY, vodka, tomato juice, our own blend of spices £12
COATES & SEELY ENGLISH SPARKLING WINE, BRITAGNE BRUT/ROSE, England £12/£14
HOUSE MULLED WINE, cinnamon, cloves, star anise, orange £8.5

Nibbles

BREAD & SALTED BUTTER (Av. Vg) (Av. Gf) £7
PROVENÇAL OLIVES (Vg) £7
½ PINT OF SHELL ON PRAWNS, lemon mayonnaise (Gf) £11.5
WILTSHIRE COCKTAIL SAUSAGES, wholegrain mustard £9
ROAST GARLIC & AUBERGINE HUMMUS, toasted flatbread (Vg) (Av. Gf) £9
CRISPY COD BITES, coriander dip, lemon wedge £10
DEVON CHICKEN & CASHEL BLUE CHEESE CROQUETTES, thyme mayonnaise £11
CHARCUTERIE & ENGLISH CHEESES, fennel salami, King Peter ham, Cobbler Coppa, Pitchfork cheddar, Cashel blue, quince jelly, cornichons, toasted sourdough (Av. Gf) £25 (To share)

Starters

JERUSALEM ARTICHOKE VELOUTÉ, crispy shallots, croutons, chives (Vg) (Av. Gf) £9/£11.5
BAKED GOAT'S CHEESE TARTLET, red onion, balsamic glaze, mixed leaf & walnut salad (V) £11.5
WILTSHIRE HAMHOCK & CHICKEN TERRINE, pistachio, cranberry sauce, toasted sourdough (Av. Gf) £12
CREEDY CARVER DUCK GRATIN, slow roasted duck leg, smoked breast, celeriac & truffle £13
CURED CHALK STREAM TROUT, clementine, buckwheat, trout roe, coriander, herb crostini (Gf) £12.5
LOBSTER & PRAWN COCKTAIL, Atlantic prawns, baby gem lettuce, Marie Rose sauce £13.5

Roasts

38-DAY AGED SIRLOIN OF WEST COUNTRY BEEF, horseradish cream (Av. Gf) £26.5
WEST END FARM PORK BELLY, crackling, apple sauce (Av. Gf) £24.5
DEVON CHICKEN BREAST, bread sauce, thyme (Av. Gf) £23
PEARL BARLEY, CELERIAC & WILD MUSHROOM WELLINGTON, vegetarian gravy (Vg) £22

All roasts served with Yorkshire pudding, roast potatoes, carrots, red cabbage, parsnips, gravy (Av. Gf)

Main

PAN-FRIED STONE BASS, black Venus rice, smoked tomatoes, St. Austell mussels, samphire, herb velouté (Av. Gf) £28
PAN-FRIED GNOCCHI, butternut squash, sage, kale, hazelnut butter (Av. Vg) £22

Sides

PIGS IN BLANKETS £7.5
CAULIFLOWER CHEESE (V) £7
FRIES, CHUNKY CHIPS (Vg) (Gf) £6
SWEET POTATO FRIES (Vg) (Gf) £6.5
TRUFFLE & PARMESAN FRIES (Av. Vg) (Gf) £7.5
HOUSE SALAD (Vg) (Gf) £6
ROASTED WINTER ROOT VEGETABLES, heirloom carrots, beetroot, swede, sage £6
GREEN BEANS & CONFIT SHALLOTS £6

V: Vegetarian Vg: Vegan Gf: Gluten free
Av. Gf / Vg: Available Gluten free / Vegan please ask your server

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.