Bar Snacks

Artisan bread & oil £5 (ve)
Cumberland scotch egg £6
Pork, apple & leek sausage roll £6
Padron peppers, smoked paprika & rock salt £7 (ve)



Starters

Scottish salmon & dill fish cakes, tartare sauce & grilled lemon £9

Roast pepper & cumin hummus, sesame flat bread £7.5 (ve)

Buffalo chicken wings, blue stilton dip £8

Tomato & basil soup, artisan bread £8 (ve)

Baked rosemary & garlic Somerset camembert served with sesame flat bread £18 (v)

Roasts

All served with garlic & herb roast potatoes, honey roasted carrots, cabbage, crushed celeriac, Yorkshire pudding, gravy

Barrett's 21-day aged west country Angus rump of beef £21

Lemon, garlic & herb marinated half Sutton chicken £20

Slow roasted pork belly, crackling £20

Chestnut mushroom & lentil wellington £19 (v)

Mains

Beer battered cod, triple cooked chips, tartare sauce, mushy peas £18

Barrett's beef burger, melted cheese, red onion, lettuce, pickles, burger sauce, fries £17

Plant burger, red onion, vegan cheese, lettuce, pickles, burger sauce, fries £17 (ve)

Sides

Red Leicester & mozzarella cauliflower cheese £7 Triple cooked chips / house fries £5 (ve) Roasted vegetables, Yorkshire pudding, gravy £6

Dessert

Sticky toffee pudding, toffee sauce, salted caramel ice cream £8.5 (v) Apple, pear & cinnamon crumble, vanilla crème anglaise £7.5 (v)

Salted caramel brownie, vanilla ice cream £8.5 (v)

Ice cream: vanilla, salted caramel or honeycomb (3 scoops) £6 (ve)

What We're Drinking...

Pork Belly

Old Vine Grenache, Thistledown

£40

Rump of Beef

Château Treytins, Montagne St-Emilion

£56

Marinated Half Chicken

Albariño, El Camarón

£37.80

Mushroom Wellington

Rioja Viñas Viejas, DOCa, Luis Cañas

£39