

Sunday

Smoked Ham & Jalapeno Croquettes	4.50	Scotch Egg	4.00
Charcuterie & Pickles	9.00/16.00	Nocellara Olives	3.00
Sausage Roll	4.00	Quail Egg & House Pickles	5.00

STARTERS

Bavette Tartare <i>with Truffle & Pangritata</i>			11.00
Wild Duck Rarebit <i>with Wild Mushrooms, Truffle & Duck Egg</i>		(V)	9.00
Crown Prince Squash Soup <i>with Goats Curd & Sage</i>		(V)	7.50
Ham Hock & Foie Gras Terrine <i>with Piccalilli</i>			9.50
Super Food Salad <i>with Quinoa, Kale, Cauliflower, Broccoli, Pomegranate & Halloumi</i>	(V)		7.50/13.00
Blue Cheese Tart <i>with Chicory Salad & Apple Chutney</i>			8.00
Duck Salad <i>with Cucumber, Bean Sprouts & Red Chilli</i>			7.50/13.00
Smoked Haddock Carpaccio <i>with Fennel & Ruby Grapefruit</i>			8.50

SHELLS

South Coast Rock Oysters <i>with Tabasco & Shallot Vinaigrette</i>			3 each
½ Pint of Shell on North Atlantic Prawns <i>with Mayonnaise</i>			7.50
River Exe Mussels <i>with Nduja, Dunkertons Cider</i>			9.00

A discretionary 12.5% service charge will be placed on your bill
Please ask if you wish to see the allergens information
All prices include VAT

MAINS

English Rose Veal Chop <i>with Mashed Potato, Lemon & Sage</i>			22.00
Crespelle Ricotta & Spinach Stuffed Pancakes <i>with Roasted Tomato & Mozzarella</i>	(V)		15.50
Ruby Red Ox Cheek <i>with Spring Onion, Green Wheat & Verbena Harissa</i>			19.50
Pan Fried Calves Liver <i>with Mashed Potato, Streaky Bacon, Sage & Onions</i>			16.00
Roasted Cod <i>with New Potatoes, Spinach & Hollandaise</i>			19.50
Whole Roasted Bream <i>with Romero Peppers, Spinach & Salsa Verde</i>			17.50
Chicken Milanese <i>with Tenderstem Broccoli, Garlic Butter & Parmesan</i>			16.50
Duck Shepherds Pie <i>with Winter Greens & Root Vegetables</i>			16.50
House Cheese Burger <i>with French Fries, Tomato & Burger Sauce & Your Choice of Cheese</i> <i>(Cheese - Rollright, Cheddar or Roquefort)</i>			12.50

TODAYS ROASTS

<i>All Roasts Served with Seasonal Vegetables, Cauliflower Cheese, Roast Potatoes & A Yorkshire Pudding</i>			
Stoke Farm Rump Cap, Horseradish & Yorkshire Pudding			18.00
Butts Farm Saddleback Pork, Crackling & Apple Sauce			18.00
Cotswold White Chicken, Pigs in Blankets & Bread Sauce			18.00

TO SHARE

Whole Lamb Shoulder with Mint, Redcurrant & Herb Relish <i>(To share for up to 6 people)</i>			95.00
Whole Cotswold White Chicken, Stuffing, Pigs In Blankets & Bread Sauce <i>(To share for up to 4 people)</i>			60.00

SIDES All 4.50

French Fries or Mashed Potato	Chicory, Chard & Radicchio
Spinach, Nutmeg & Bacon	Tender Stem Broccoli
Cavalo Nero & Roasted Garlic	Sweet Potato Fries