

..... S T A R T E R S .....

½ Pint of Shell on Prawns	7.50	South Coast Rock Oysters & Co.	Each 3.00
Cornish Clams <i>Dunkertons Cider, Shallots &amp; Samphire</i>	9.00	Burratta <i>V</i> <i>Heritage Tomatoes, Basil &amp; Sourdough</i>	10.50
Tuna Tartare <i>Avocado, Chilli &amp; Lime Dressing</i>	9.95	Hereford Beef Rump Tonnato <i>Caper Berries &amp; Ruby Chard</i>	9.50
Grilled Octopus <i>Marinated Romano Peppers &amp; Aioli</i>	9.95	Heritage Beetroot & Walnut Salad <i>V</i> <i>Chicory, Mint &amp; Goats Curd</i>	7.95 / 13.00
Wild Duck Rarebit <i>V</i> <i>Wild Mushrooms, Truffle &amp; Duck Egg</i>	8.00	Chicken & Avocado Salad <i>Green Goddess Dressing &amp; Croûtons</i>	7.95 / 13.00
Courgette & Basil Soup <i>V</i>	6.00	Duck Salad <i>Cucumber, Bean Sprouts &amp; Red Chilli</i>	7.95 / 13.00
Kid Croquettes <i>Herbed Mayonnaise</i>	8.50		

..... S A N D W I C H E S .....

*Served 12 - 3pm*

Cheese & Ham Toastie <i>Westcombe Cheddar, Yorkshire Ham &amp; Cornichons</i>	7.00	Wild Duck Cheese Burger <i>French Fries, Tomato &amp; Burger Sauce</i> <i>(Cheese - Rollright, Cheddar or Roquefort)</i>	11.95
Baguette of the Day	5.50		

B A R  
S N A C K S

Cured English Meats  
*Sourdough & Cornichons*  
*Sml. 9.00 / Lrg. 16.00*

English & French Cheese Board  
*Biscuits & Mustard Fruits*  
*4 for 10.00*

Sausage Roll	4.00	Cured Cumbrian Ham	
Olives	3.00	Blood & Chocolate Salami	Rollright
Tyrells Crisps	1.00	Air Dried Yorkshire Beef	Camembert
Nuts	2.00	Smoked Mutton	Isle of Mull Cheddar
Scotch Egg	4.50	Seaweed & Cider Salami	Roquefort
		Smoked Chorizo	
		Pepper & Red Wine Salami	

..... M A I N S .....

Gloucester Old Spot Pork Chop <i>Peas &amp; Broad Beans &amp; Salsa Verde</i>	16.50	Beer Battered Fish <i>Hand Cut Chips, Crushed Peas &amp; Tartare Sauce</i>	13.50
Grilled Halloumi <i>V</i> <i>Sweetcorn Fritters, Isle Of Wight Tomatoes &amp; Baby Spinach</i>	14.50	Whole Cornish Lobster <i>French Fries, Garlic Butter &amp; Rocket</i>	32.00
Dartland Farm Roast Kid <i>Tender Stem Broccoli, Anchovy &amp; Rosemary Sauce</i>	18.00	Whole Roast Grouse <i>Girolles, Bacon &amp; Red Wine</i>	28.00
Pan Fried Calves Liver <i>Streaky Bacon, Sage &amp; Onion &amp; Creamed Potatoes</i>	15.95	Crispy Barbary Duck <i>Palm Sugar, Chilli Caramel &amp; Asian Greens</i>	18.50
Whole Lemon Sole <i>Capers &amp; Preserved Lemon</i>	17.50	Chicken Milanese <i>Garlic Butter, Green Beans &amp; Parmesan</i>	16.50

..... G R I L L .....

*All Steaks Served with French Fries, Rocket & Garlic*

8oz. Flat Iron Steak	15.95
8oz. Sirloin, 28 Day Aged Hereford	22.00
10oz. Ribeye, 36 Day Aged Hereford	24.00
32oz. Cote Du Boeuf, 36 Day Aged Hereford	68.00

E X T R A S A U C E S

Garlic Butter, Peppercorn, Béarnaise, Stilton Hollandaise 2.00

S I D E O R D E R S

All 4.50

French Fries or Mashed Potatoes	Minted New Potatoes
Baby Gem, Radishes & House Dressing	Green Beans & Shallots
Broccoli & Toasted Almonds	Courgette Fritti
Honey & Cumin Glazed Carrots	Heritage Tomato Salad