

Sunday

Ploughmans	10.00	Pork Crackling & Apple Ketchup	3.50
Sausage Roll	4.00	Scotch Egg	4.00
Smoked Ham & Comte Croquettes	4.50	Nocellara Olives	3.00

STARTERS

Dry Aged Ruby Red Sirloin Carpaccio <i>with Rocket & Parmesan</i>			9.50
Wild Duck Rarebit <i>with Wild Mushrooms, Truffle & Hens Egg</i>	(V)		9.00
Watercress & Potato Soup	(V)		6.00
Ham Hock, Chicory & Green Bean Salad <i>with Mustard Dressing</i>		7.00 / 13.00	
Super Food Salad <i>with Quinoa, Kale, Cauliflower, Broccoli, Pomegranate & Halloumi</i>	(V)	7.50 / 14.00	
Buratta <i>with Heritage Tomatoes & Basil</i>			8.50
Duck Salad <i>with Cucumber, Bean Sprouts & Red Chilli</i>		7.50 / 14.00	
Deviled Whitebait <i>with Sarsons Mayonaise</i>			6.50
Caesar Salad <i>with Anchovies, Parmesan & Croutons</i>		7.00 / 13.00	

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
Asian Style River Exe Mussels			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

Crespelle Ricotta & Spinach Stuffed Pancakes <i>with Roasted Tomato & Mozzarella</i>	(V)		15.50
Beer Battered Haddock <i>with Chips, Mushy Peas & Tartar Sauce</i>			14.00
Wiltshire Lamb Rump <i>with Broad Beans, Peas, Artichokes & Wild Garlic Pesto</i>			21.00
Chalk Stream Trout <i>with Fennel, New Potatoes & Salsa Verde</i>			16.00
Half Roast Chicken <i>with French Fries, Garlic Mayo & Rocket Salad</i>			18.00
Whole Grilled Lemon Sole <i>with Samphire Butter & Lemon</i>			21.00
English Rose Veal Chop <i>with Mashed Potato Spinach, Lemon & Sage</i>			22.00

TODAYS ROASTS

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

ROASTS TO SHARE

Whole Roast Chicken, Pigs In Blankets & Bread Sauce <i>(For 2-3 to share)</i>			40.00
1kg 36 Day Dry Aged Ruby Red Cote de Boeuf <i>(For 2 to share)</i>			69.00

SIDES All 4.50

French Fries or Sweet Potato Fries	Chicory, Chard & Radicchio
Honey Glazed Carrots	Seasonal Greens
Heritage Tomato Salad	Minted Jersey Royals