

Brunch (til 2pm)

<i>Streaky Bacon Sandwich</i> – house brown sauce, wild fermented sourdough	£6.2
<i>Locally Baked Pastry Basket</i> – selection of pastries, toast & English marmalade	£7.2
<i>Granola</i> - seasonal fruit & yoghurt bowl	£6.2
<i>Full English Breakfast</i> - egg, streaky bacon, sausage, wild mushrooms, tomato, beans, black pudding, hash brown, sourdough	£11.8
<i>Full Vegan Breakfast (Ve)</i> - <i>vegan sausages, avocado, wild mushrooms, tomato, beans, hash brown, crispy Brussels sprouts, sourdough</i> Add Eggs £2.1	£10.8
<i>Gigante Beans</i> – pancetta, poached egg, sourdough	£6.2
<i>Wild Mushrooms on Toast (Ve)</i>	£7.2
<i>Poached Eggs on Wild Fermented Sourdough</i>	£7.2
<i>Add</i> – avocado £2.1, wild mushrooms £2.1, bacon £3.1, smoked salmon £3.1	

Soup / Sandwiches

(from 12pm)

<i>Carrot & Celeriac Soup (Ve)</i> – wild sourdough, black garlic oil	£6.2
<i>Cask Ale Rarebit</i> – house pickles, onion marmalade	£7.2
<i>Buttermilk Chicken Salad Sandwich</i> – red cabbage, heritage carrot slaw & sourdough	£8.7
<i>Hummus & Beetroot Flatbread (Ve)</i> – rocket, orange vin, hazelnut	£6.7
<i>Cask Ale Battered Cod</i> – ciabatta, tartare sauce, Cornish butter	£9.2
<i>Double Patty Smash Burger</i> – aged cheddar, bacon, onion jam & chips	£12.8
<i>Falafel Burger (Ve)</i> – vegan brioche, avocado, green leaf, heritage tomato & chips	£11.3

Sharing Boards

(from 12pm)

<i>Antipasti (ve)</i>	£12.3
falafel, queen olives, lemon hummus, heritage carrots, marrowfat pea fritter + sourdough	
<i>Ploughman's Board</i>	£14.3
English cheese, 'nduja scotch egg, duck rillettes, house pickles, sourdough + piccalilli	

Our commitment to doing it right:

1. To source our products within a 50 mile radius
2. No use of air freight or heated greenhouses
3. Over 80% of the ingredients certified
4. Natural, organic & vegan wine
5. Fairtrade tea & coffee
6. Cask ales from local brewers

Please let your server know if you have any dietary requirements, due to the processes of our kitchen we cannot 100% guarantee a dish is completely allergen free.

Pub Plates	(12 - 5pm)
<i>Fish & Chips</i> - beer battered line-caught cod, chips, preserved lemon tartare sauce	£12.8
<i>Thai Grilled Chicken Tenders</i> – coriander & mint salad, chilli, toasted orzo	£11.8
<i>10 oz. Entrecote of Beef</i> – peppercorn sauce, triple cooked chips	£23.5
<i>Cauliflower Steak (Ve)</i> – madras, coconut, Bombay potato, seeds	£11.8
<i>Superfood Salad Bowl (Ve)</i> - quinoa, blueberry, tender-stem, greens	£11.3
Add: poached egg £3.1 / king prawns £5.1 / grilled chicken £4.1	

Sweets

<i>Dark Chocolate Crème Brûlée</i> – Cointreau, caramelised white chocolate	£7.2
<i>Brioche Doughnuts</i> – brandy custard, raspberry compote	£7.2
<i>Treacle Tart (Ve)</i> – brandied cherries, deep fried coconut ice cream	£5.1

Cheese *(ask us about our rotating selection)*

Local Cheese Plate – £9.2

English Cheese, seasonal chutney, queen olives, house pickles, crackers

Why not add –

Neipoort // Ruby Dum Port (Ve) – 75ml // £5

The Banished // 20 Year Fortified Grenache (Ve) – 50ml // £8

Traditional English Sunday Lunch (available Sundays from 1pm)

Served with – Yorkshire pudding, roasted potato, sauteed cabbage, glazed carrots, tender-stem

<i>Traditional English Sunday Roast Beef</i>	£18.5
<i>Maple & Sherry Pork Loin</i>	£16.5
<i>Chicken Supreme</i>	£16.5
<i>Wild Mushroom & Beetroot Wellington (Ve)</i> – (ask your server for a veggie Yorkshire Pudding)	£14.5

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Pub Snacks

<i>Wild Fermented Sourdough (Ve)</i> – black garlic, oil, queen olives	£4.6
<i>Bar Nuts Bento Box (Ve)</i> – selection of nibbles	£6.2
<i>Lemon Hummus (Ve)</i> – wild fermented sourdough	£5.7
<i>Chunky Chips & Dips (Ve)</i>	£5.1
<i>Pepperoni Crisps</i> – harissa aioli	£4.1

Sharing Boards

<i>Antipasti (Ve)</i>	£12.3
falafel, queen olives, lemon hummus, heritage carrots, marrowfat pea fritter, sourdough	
<i>Ploughman's Board</i>	£14.3
English cheese, 'nduja scotch egg, duck rillettes, house pickles, sourdough, piccalilli	

Seasonal British Starters / Grazing Plates

<i>Carrot & Celeriac Soup (Ve)</i> – wild sourdough, black garlic oil	£6.2
<i>'Nduja Scotch Egg</i> – Stornoway black pudding, sausage, brown sauce	£7.2
<i>Crispy Buttermilk Chicken Tenders</i> – blue cheese two ways, Asian cabbage	£7.2
<i>Duck Rilletés</i> – spiced orange, house pickles, sourdough pan	£6.2
<i>Marrowfat Pea Fritters (Ve)</i> – tartare sauce, truffle herb salad	£6.2
<i>Charcoal Smoked Salmon</i> – pickled beet, horseradish celeriac, sourdough, nori butter	£8.2
<i>Salt Roasted Beetroot (Ve)</i> – chicory, orange gelée, Gewurtztraminer vin, hazelnut	£7.2
<i>Crispy Brussels Sprouts (Ve)</i> – roasted red pepper, maple and cider gastrique	£6.7
<i>Posh Mac n/ Cheese</i> – pancetta, truffle, mascarpone, parmesan, wild mushroom	£8.2
<i>Braised Pork Cheek</i> – apple butter, cabbage, crispy potato	£8.2
<i>Pan Roasted Tiger Prawns</i> – smoked chilli butter, coriander, orzo	£9.2

Sandwiches

<i>Double Patty Smash Burger</i> – aged cheddar, bacon, onion jam, chips	£12.8
<i>Falafel Burger (Ve)</i> – vegan brioche, avocado, green leaf, heritage tomato, chips	£11.3
<i>Cask Ale Rarebit</i> – house pickles, onion marmalade	£7.2

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Pub Plates

<i>Fish & Chips</i> - beer battered line-caught cod, chips, reserved lemon tartare sauce	£12.8
<i>Pan Roasted Salmon Loin</i> – sticky roasted beets, pancetta, pickled onion, buttermilk, dill	£14.3
<i>Thai Grilled Chicken Tenders</i> – coriander + mint salad, chilli, toasted orzo	£11.8
<i>10 oz. Entrecote of Beef</i> – peppercorn sauce, triple cooked chips	£23.5
<i>Blackened Lamb Rump</i> – English pea veloute, heritage carrots, pancetta	£19.4
<i>Cauliflower Steak (Ve)</i> – madras, coconut, Bombay potato, seeds	£11.8
<i>Ox Cheek Cottage Pie</i> – root vegetables, sweet & sour cabbage marmalade	£12.3
<i>Beluga Lentil Lasagne (V)</i> – black garlic oil & sourdough	£12.3
<i>Superfood Salad Bowl (Ve)</i> - quinoa, blueberry, tender-stem, pecan, goji, greens	£11.3
<i>Add: poached egg</i> £3.1 / <i>king prawns</i> £5.1 / <i>grilled chicken</i> £4.1	

Sweets

<i>Dark Chocolate Crème Brûlée</i> – Cointreau, caramelised white chocolate	£7.2
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