



MENU

STARTERS

Gloucester Old Spot Ham Hock & Autumn Vegetable Terrine Piccalilli Sultana Toast <i>(DF)</i>	£9.50	Oak Smoked Scottish Salmon & Newlyn Crab Risotto, Water Chestnuts, Chive Crème Fraîche <i>(GF)</i>	£8.50
Brioche, Pancetta & Wiltshire Black Pudding Pudding	£8.00	Heritage Cauliflower Cheese Soup, Parmesan Croutons <i>(V)</i>	£7.00
Roast Tomato & Basil Soup <i>(Vegan)</i>	£7.00		

CLASSICS

Traditional Beer Battered Haddock Fillet Triple Cooked Chips, Garden Peas & Crunchy Tartar Sauce <i>(DF) (GF Available)</i>	£17.50
Homemade 8oz Beef Burger, Tomato Red Onion, Gherkin, Smoked Cheddar Sesame Bap, Onion Rings & Triple Cooked Chips <i>(GF Available)</i>	£16.50
Homemade Vegan Burger Tomato Red Onion, Gherkin, Sheese, Sesame Bap Onion Rings & Triple Cooked Chips <i>(Vegan) (GF Available)</i>	£16.50
Poached Gnocchi, Roast Root Vegetables Pesto, Rocket & Parmesan Salad <i>(V) (N)</i>	£16.50

MAINS

Pan Fried Brixham Sea Bass Fillet, Salmon Raviolo, French Bean & Shallot Salad Spinach & Teriyaki Butter Sauces	£24.00
Honey Roast Barbury Duck Breast, Flaked Duck Leg Croquette, Celeriac Fondant Sweet Potato Purée, Black Cherry Sauce <i>(DF)</i>	£24.50
28 Day Aged, Seared Marlborough 10oz Sirloin Steak, Garlic Mushroom, Grilled Tomato, Onion Rings & Triple Cooked Chips <i>(GF Available)</i>	£28.00
Shallot Tarte Tatin, Grain Mustard Dressing, Pea Shoot & Rocket Salad <i>(V)</i>	£16.50

DESSERTS

Blackberry Cheesecake, Bramley Apple Coulis <i>(V)</i>	£7.50	Sticky Toffee Pudding, Caramel Sauce Bourbon Vanilla Ice Cream <i>(V)</i>	£7.50
Pear & Calvados Crème Brûlée Red Cherry Cookies <i>(V) (GF Available)</i>	£7.50	Selection of Artisan British Cheese, Celery Crackers, Grapes & Shallot Chutney <i>(V)</i>	£11.00
Selection of House Sorbets <i>(Vegan) (GF)</i>	£6.50	Selection of Ice Cream & Sorbet <i>(V) (GF Available)</i>	£6.50

Coffee, Tea & Mints £4.50

AFFOGATO £5.50

Espresso & Bourbon Vanilla Bean Ice Cream / Bailey's & Ice Cream

DESSERT WINE & PORT

Château Lavignac Sauternes, France (75ml)	£5.75	Ferreira Late Bottled Vintage (50ml)	£5.00
Morandé Late Harvest, Sauvignon Blanc, Chile (75ml)	£5.00	Ferreira Ruby (50ml)	£4.00

Please ask a member of staff for information on allergens

(V) - Vegetarian *(GF)* - Gluten Free *(DF)* - Dairy Free *(N)* - Contains Nuts *Vegan*