

For The Table ____

STONEBAKED GARLIC PIZZETTE (v)

Mozzarella, house pesto 8.50

PADRÓN PEPPERS (v)

Spiced honey, togarashi crumb 5.50

NOCELLARA OLIVES (ve)

Balsamic tomatoes 4.50

ARTISAN RUSTIC BREADS (v)

Netherend Farm salted butter, balsamic tomato tapenade, house pesto 6.95

SLOW-COOKED BEEF CROQUETTES

Horseradish, beef dripping sauce 7.25

HALLOUMI FRIES (v)

Sweet chilli sauce 6.75

Starters

PAN-FRIED WILD SCALLOPS*

Crispy prosciutto, thyme velouté, capers, artichoke crisps 13.25

CHICKEN YAKINIKU SKEWERS*

Ginger & carrot salad, togarashi seed crumb, satay sauce^ 8.95

BUTTERNUT SQUASH, ROSEMARY & SAGE SOUP (ve)

House pesto, toasted focaccia 7.50

PORT & CHEDDAR MUSHROOMS* (v)

Toasted rosemary & sea salt focaccia 8.25

GLAZED GOATS CHEESE* (v)

Chicory, peaches, sunflower & pumpkin seeds, Chardonnay vinaigrette 8.25

Vegan alternative available

PAN-FRIED KING PRAWNS

Harissa & Iemon butter, rosemary & sea salt focaccia 9.95

SEA SALT & CRACKED BLACK PEPPER SQUID*

Gochujang aioli, crushed chillies 8.95

CHICKEN LIVER & FIG PARFAIT*

Cherry amaretto compôte, toasted focaccia 8.50

Sharing Starters

Our sharing starters are recommended to share between two

Crispy king prawns, calamari, battered sea bass, courgette, red pepper, saffron aioli, tartare sauce 24.95

BAKED GILOT CAMEMBERT (v)

Spiced honey, toasted focaccia 15.95

CHARCUTERIE BOARD

Coppa, Fennel Salami, Milano Salami, Nocellara olives, pickles, sweet peppers, parmesan, toasted focaccia 19.75

Chef's Daily Specials

Our expert team of chefs proudly curate a range of daily specials, inspired by the season and featuring a wide range of fresh flavours for you to explore. Please see our separate specials menu to discover today's dishes.

Mains _

🎙 PAN-ROASTED HARISSA CRUSTED LAMB RUMP

Baby potatoes, sautéed green beans, red pepper romesco, rich hedgerow gravy 25.50

PAN-FRIED SEA BASS FILLETS*

Asparagus, courgette ribbons, green chickpeas, samphire, saffron velouté, crushed new potatoes 20.75

PEA & ASPARAGUS RISOTTO (ve)

Courgette ribbons, broad beans, crumbled feta-style Violife, mint 18.50

CHICKEN, LEEK & DAVIDSTOW CHEDDAR PIE*

Sautéed green beans, Tenderstem® broccoli, chive mashed potato, rich gravy 19.25

SUPER GREEN SALAD* (ve)

Red chicory, avocado, courgette ribbons, asparagus, apple, grains, samphire, spring onion, pineapple ketchup 14.50

Top with: Grilled Chicken Breast 4.00 / Beef Fillet 5.00 / Sea Bass Fillets 5.00 / Goats Cheese (v) 3.00 / Halloumi (v) 3.00

FRESHLY BATTERED LINE-CAUGHT COD & CHIPS

Minted pea purée, house tartare sauce, charred lemon 18.75

Swap to hand-battered halloumi (v) 18.25

CRISPY DUCK & PINEAPPLE SALAD*

Red chicory, carrot & ginger slaw, radish, spring onion, crispy noodles, roasted pineapple ketchup 18.50

KING PRAWN, CRAB & ORTIZ CHORIZO LINGUINE*

White wine, tomato, garlic & chilli sauce 18.50 I With scallops 22.50

BRITISH HALF ROTISSERIE CHICKEN

Smoked garlic aioli, skin on fries, rich chicken gravy Finished with: BBQ or spiced honey 18.95

SIGNATURE DUO OF PORK & SCALLOPS

Slow-cooked pork belly, pork fillet wrapped in prosciutto, roasted apple ketchup, dauphinoise potato, Tenderstem® broccoli, rich gravy 24.75 I Without scallops 20.75

Sides_

Chargrilled asparagus (ve)

House pesto 5.25

House salad* (ve)

Baby gem, cucumber, apple, samphire 4.50

Crispy onion rings (v) 5.25

Fries & sea salt (v) 4.75

Tenderstem® broccoli, green beans & samphire (ve) 4.50

Mac & cheese (v) 4.75

Billionaire's fries

Parmesan, prosciutto, truffle flavour mayonnaise 6.25

Chive mashed potato (v) 4.25

Rustic thick-cut chips (v) 4.95

Halloumi fries (v) Sweet chilli sauce 6.75

Premium Steak Cuts

Experience our delicious steak collection, featuring two premium cuts from selected British & Irish farms, expertly aged for a minimum of 28 days to deliver superb tenderness and flavour.

28 DAY-AGED 70Z FILLET STEAK

Lean, tender and delicate in flavour, recommended rare. Served with rustic thick-cut chips, caramelised Roscoff onion, sautéed mushrooms, parsley butter 33.95

30 DAY-AGED 100Z RIB-EYE STEAK

Juicy in texture and bursting with flavour, recommended medium. Served with rustic thickcut chips, caramelised Roscoff onion, sautéed mushrooms, parsley butter 31.95

🎙 OUR SURF & TURF

28 day-aged 7oz fillet steak, lean, tender and delicate in flavour, recommended rare and pan-fried king prawns in harissa & lemon butter. Served with rustic thick-cut chips, caramelised Roscoff onion, sautéed mushrooms, parsley butter 37.95

Add a sauce: Peppercorn* / Béarnaise* / Beef dripping 2.50

Add a side: Crispy Onion Rings (v) 5.25 / Scallops 4.00 / Mac & Cheese (v) 4.75

Burgers & Stonebaked Pizzas

OUR DIRTY BURGER

Prime beef patty, streaky bacon, lashings of cheese, slow-cooked pulled beef, baby gem lettuce, tomato, Stokes relish, fries, pickles, beef dripping sauce 20.95

BUTTERMILK CHICKEN BURGER*

Crispy chicken, ginger slaw, gochujang aioli, baby gem lettuce, tomato, pickles, Stokes relish, fries 18.50

PRIME CHEESEBURGER

Beef patty, Cheddar cheese, baby gem lettuce, tomato, Stokes relish, fries, pickles 17.95

CRISPY HALLOUMI BURGER (v)

Sautéed mushrooms, spiced honey, baby gem lettuce, tomato, Stokes relish, pickles, fries 17.50

DIABLO PIZZA

Chorizo, pepperoni, sweet red drop peppers, mozzarella, red chilli, spiced honey 17.95

MARGHERITA PIZZA (v)

Mozzarella, cherry tomatoes, basil 13.95

SAUTÉED MUSHROOM & RED ONION PIZZA (v)

Mozzarella, vintage Cheddar bianco base, rocket, pesto, truffle infused oil 16.50

GAMBERETTI PIZZA

King prawns, chorizo, sweet red drop peppers, mozzarella, rocket 18.25

Add to your burger or pizza: Sautéed mushrooms (ve) 1.50 / Chorizo 2.50 / Burger patty 3.00 / Bacon 1.75 / Pepperoni 2.50

Desserts_

TOFFEE CRÈME BRÛLÉE (v)

Raspberries, strawberries, toffee sauce, sable biscuits 9.25

HOME-BAKED VALRHONA CHOCOLATE BROWNIE (v)

Amaretti biscuit crumb, chocolate sauce, Bourbon vanilla ice cream 8.50

BAKED APPLE TART (v)

Puff pastry shell with layers of apple slices, Bourbon vanilla ice cream, toffee sauce 8.25

RHUBARB & STRAWBERRY CRUMBLE (v) Granola crumb, custard 7.95

Vegan alternative available

TRIO OF MINI DESSERTS* (v)

Home-baked Valrhona chocolate brownie, rhubarb & strawberry crumble, custard, Sicilian lemon tart 10.95

We recommend

STICKY TOFFEE & RUM PUDDING* (v)

Crystalised ginger ice cream 8.50

SICILIAN LEMON TART* (v) Cherry amaretto compôte, meringue 8.75

OUR CHOCOLATE BOMB Amarena cherry, brownie, Bourbon vanilla ice cream, chocolate popping candy, Oreo® crumb, crushed meringue, dried

raspberries, warm chocolate sauce 9.95

CHEESE & BISCUITS (v) Taw Valley Cheddar, Gilot Camembert, goats cheese, hedgerow chutney 10.50

ICE CREAM OR SORBET & HOME-BAKED TRIPLE CHOCOLATE COOKIE (v)

See dessert menu for your choice of ice cream and sorbet 7.25

Mini Desserts

MINI DESSERT & COCKTAIL

The perfect after-dinner treat. Choose your cocktail: Aperol Spritz, Espresso Martini or Amaretto Sour 10.95

MINI DESSERT & HOT DRINK

Choose any hot drink from our selection of coffee, hot chocolate & teas available 7.25

Choose your mini dessert...

Home-baked Valrhona chocolate brownie (v) Sicilian lemon tart* (v)

Seasonal fruits (ve) coconut sorbet Rhubarb & strawberry crumble (v) custard



calorie information

