

Summer 2021

To Start

Selection of Fresh Breads | £6.50

Oils, olives (V)(VGA)(GFA)

Seafood Platter | £9.00 / £18.00

Warm artisan bread, tartare & marie rose sauce
(GFA)

Breaded Monkfish scampi | £8.00

Tartare sauce (DF)

The Legstraps Pork & Chorizo Scotch Egg | £6.75

Piccalilli, watercress (DF)

Pea & Mint fritter | £7.00

Asparagus spears, confit egg yolk (VGA) (V) (GF)

Heirloom tomato burrata caprese | £8.00

Basil, balsamic (V)(GF)

Piri piri chicken strips | £7.00

House salad (DF) (GF)

To Follow

Beer Battered Cornish Haddock | £15.00

Hand cut triple cooked chips, Pea Puree, Tartare Sauce (DF)

Fennel Sausage Ragu | £15.00

Pappardelle pasta, nduja sausage, parmesan

Herb Stuffed pork loin | £16.00

Spring greens, crispy bubble & squeak, cider jus (DFA)

Portobello Mushroom 'kiev' | £13.50

Roasted black garlic bechamel, hasselback courgette, citrus
dressing (VG) (DF)

Chicken, Chorizo & Cider pie | £15.00

Shortcrust pastry, mashed potato, seasonal vegetables, jus

Rump Steak £19.50 / Cauliflower Steak (VG) £14.50

Skinny fries, cherry tomato & olive compote, garlic button
mushrooms, bearnaise butter (non vg) or pepper sauce (GFA)

Cornish Crab & garden pea gnocchi | £18.00

Pea shoot, parmesan

Full rack sticky pork Ribs | £16.50

Beer & siracha BBQ sauce, Sweet potato fries, apple slaw
(DFA) (GF)

Vegetables (GF)(V) £3.00 | Garlic bread (V) £3.00 | Skinny fries (V) £3.00 | Sweet potato fries (V) £3.00 | House salad (GF)(VG) £3.00/£5.00

GF - Gluten Free | GFA - Gluten Free Available | V - Vegetarian | VG - Vegan | VGA - Vegan Option Available DFA-Dairy free available

Dessert Menu

Baileys & White Chocolate Semi-Freddo | £7.00

Honeycombe (GF)

Black Russian Pavlova | £7.00

Cappuccino ice cream, Kahlua chocolate sauce (GF)

Lotus Bischof Cheesecake | £7.00

Mascarpone, raspberry coulis

Vegan Salted Caramel Chocolate

Cheesecake | £6.00

Chocolate orange ice cream (VG) (DF)

Sticky Toffee Pudding | £6.50

Butterscotch sauce, Honeycomb Ice Cream

Seasonal Trifle | £7.00

Ask your server for details (VG)

Seasonal crème Brulee | £7.00

Ask your server for details

Selection of Ice Creams & Sorbets

2 scoops £3.50, 3 scoops £4.50

Rum raisin, Hazelnut, Vanilla,

Strawberry, Chocolate

Sorbets: Raspberry, Mango, Lemon ,Apple

Teas & Coffees

Americano £2.25 | Latte £2.65 | Cappuccino £2.50 | Flat White
£2.25 | Liqueur Floater £1.80+ | Spirit Espresso £1.75 | Double Espresso

Cheeseboards

Choose from a selection of British Artisan Cheeses.

Served with biscuits, grapes and chutney (V)

Single Cheese £4.50 | Three Cheeses £7.50 | Five Cheeses £12.50

Driftwood

Bagborough Farm; Somerset | Pasteurised | Goat | Soft | Vegetarian | Made by Peter Humphries at White Lake Cheeses in Somerset, Driftwood is a fantastic example of a goats' milk cheese.

The Duke

Cote Hill Farm; Lincolnshire | Unpasteurised | Cow | Blue | This Regal cheese is an exquisite cultured blue with complex flavours which develops a soft blue natural rind and a golden interior with dashes of royal blue.' The Duke' is creamy, sweet and salty with a delicious peppery finish.

Sparkenhoe Vintage Red Leicester

Market Bosworth; Leicestershire | Unpasteurised | Cow | Hard | The only unpasteurised farmhouse Red Leicester made in the world. This is the Vintage profile which has been aged for 18 months to develop its strong, pow...

Westcombe Cheddar

Evercreech; Somerset | Unpasteurised | Cow | Hard | Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate.

Baron Bigod

Fen Farm Dairy; Bungay; Suffolk | Unpasteurised | Cow | Soft | A unctuous raw milk cheese. The taste is hugely complex and masterfully balanced. Traditional Artisan Brie flavours are prominent such as rich cream and butter, but accented by the hint of earthy button mushrooms and pan roasted parsnips.

Port, Sherry & Liqueurs

Barros special reserve £3.00 | Harvey's Bristol Cream £3.50 | Tio Pepe £4.20 | Baileys £3.10 | Grand Marnier £3.60 | Amaretto £3.10 | Limoncello £3.50

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