



B&B PLATES

Sage & Onion Yorkshire pudding, pigs in blankets, house gravy 5.3

Homemade focaccia & Oils 5.8 (VE) add Olives 2 | Marinated Greek Olives 5.8 | Croquette of the day 9.9

Dill marinated anchovies, shallots & crostini 5.5 | Padron peppers, spiced salt (VE) 5.9

Crispy Squid, aioli 9.9 | Korean fried cauliflower (VE) 6.5 | Hasselback potato, buffalo mayo & stilton 6.9

SMALLER PLATES

Celeriac, apple & chestnut soup V VE* 8.5

Steamed Cornish mussels, cider, leeks & cream 11.9

Smoked chalk stream trout pâté, pickled cucumber, focaccia 10.9

Duck liver parfait, plum chutney, watercress, toasted brioche 9.9

Beer-braised Ox tongue Carpaccio, beetroot & sauce gribiche 8.9

Sauté Woodland Mushrooms, Shallots, tarragon & cream on toasted focaccia V* 8.9

Baked Camembert, hot truffle honey & chilli flakes, chutney & focaccia (to share) V 17.2

Seafood Platter – Smoked Chalk Stream trout, prawn cocktail, marinated anchovies, smoked salmon, crispy squid, beetroot, celeriac relish, pickled cucumber, aioli & focaccia (to share) 33

LARGER PLATES

Turkey paupiette, Yorkshire pudding, chestnut stuffing, pigs in blankets, Brussels sprouts, braised red cabbage, roasted roots & fondant potato, gravy 24.5

Cornish Orchards cider battered haddock & chips, pea puree, tartare sauce 19.5

Duck-herds Pie, braised red cabbage, French beans & duck jus 21.5

Classic fish pie (with salmon, cod, smoked haddock), buttery mash, seasonal greens 23

Beef & Hampshire smoked pork burger, cheese, burger sauce, skin on fries 19.5 *add bacon +2*

Porchetta, black pudding & potato terrine, red cabbage, roast carrot & caramelised apple sauce 22.5

Curried cauliflower steak, red lentil dahl, onion Bhaji (VE) 16.5

Pan Roast fillet of Brixham Cod, mussel chowder, herb oil 24.5

Red onion, squash, spinach & goats cheese tart, rocket (V VE*) 17.7

8oz Ribeye steak, Hasselback potato, tenderstem broccoli, whipped peppercorn & tarragon butter 35.9

Add a sauce; peppercorn, bearnaise, red wine bordelaise, chimichurri +3

ON THE SIDE

Truffle & parmesan fries (V) 5.8 | Minted new potatoes (V VE*) 5 |

Tenderstem broccoli, lemon & chili (VE) 5.8 | Beetroot, stilton & toasted cashews (V) 5.9 | Garden salad (VE) 5.

SPARKLING & CHAMPAGNE

N.V	Hattingley Valley Classic Reserve NV, England (12%)	125ml / Bottle
N.V	Hattingley Valley Rose, England (12%)	12.9 / 64
N.V	Moet Imperial, Moet & Chandon, France (12%)	69.5
N.V	Prosecco NV Vai Via, Italy (10.5%)	79.9
		8.3 / 38

WHITE

		175ml / 250ml / Bottle
2023	Albarino Alba Martin, Codax, Spain (12%)	46
2024	Blanc de Blanc, La Cadence, France (11.5%)	6.9 / 9.9 / 28
2023	Chablis, Tricon, France (12.5%)	63.5
2024	Chardonnay, Les Mougeottes, France (13.5%)	8.3 / 11.8 / 34.8
2023	Chardonnay, Thelema, South Africa (13%)	55
2024	Gavi di Gavi Minaia, Bergaglio, Italy (13%)	47.5
2023	Muscadet 'La Pacherie' – Domaine Jeremie Huchet, France (11.5%)	42.5
2024	Petit Chenin Blanc, Ken Forrester Wines, South Africa (12.5%)	38
2024	Picpoul De Pinet, Roquemolliere France (12%)	9.7 / 13.5 / 40.8
2024	Pinot Grigio, Sartori, Italy (11%)	7.8 / 10.9 / 31.5
2024	Pouilly Fume – Domaine de BelAir, France (12%)	58
2024	Sancerre – Domaine Andre Neveu, France (12.5%)	59.9
2023	Sauvignon Blanc – "Havoc & Harmony", Marlborough New Zealand (11%)	11.8 / 15.6 / 44.5

RED

		175ml / 250ml / Bottle
2023	Beaujolais Villages 1940 – Domaine Jean Michel Dupre, France (12%)	9.5 / 13.5 / 43
2021	Bourgogne Cote d'Or Pinot, Nuiton-Beaunoy DOC, France (13%)	62
2023	Cabernet Sauvignon Ou Kalant, MAN, South Africa (13%)	36
2024	Carignan, La Cadence, France (12%)	6.9 / 9.9 / 28
2022	Chianti Classico 'La Lellera' – Castello Vicchiomaggio, Italy (13%)	48
2022	Cotes du Rhone 'Mistral' – Famille Suter, France (14%)	11.8 / 15.6 / 44.5
2023	Malbec, Don David, Argentina (14%)	10.75 / 15.2 / 44.5
2024	Merlot Estate, De Martino, Chile (14%)	43
2022	Montepulciano d'Abruzzo, Borgo Sena, Italy (12%)	8.1 / 11.5 / 32.2
2019	Pauillac, Lacoste-Borie, France (14.5%)	92
2023	Pinot Noir, Les Mougeottes, France (13%)	8.95 / 12.5 / 36
2021	Pomerol, Chateau Des Moines, France (12.5%)	70
2020	Rioja Crianza, Leza Garcia, Spain (14%)	9.95 / 14.3 / 42
2016	Rioja, Azabache, Grand Reserva, Spain (14%)	59
2021	Saint-Emillion Grand Cru – Chateau Tour du Cauze, France (13.5%)	70
2022	Shiraz, Geoff Merrill, Pimpala Road, Australia (14.5%)	45.5
2022	Valpolicella Superiore DOC, Arco dei Giovi, Italy (12.5%)	44.5

ROSE

		175ml / 250ml / Bottle
2024	Petit Rose, Ken Forrester, South Africa (12.5%)	38
2024	Piquepoul Noir Rose – Vignobles Foncalieu, France (12%)	11.25 / 14.9 / 41.5
2024	Pretty Gorgeous Rose, France (12%)	7.4 / 10.5 / 31
2024	L'Amour Rose, Cotes de Provence, France (12.5%)	11.5 / 16.5 / 45

V - Vegetarian VE - Vegan VE* - Vegan option available

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. Scan the QR code for full allergen menu. A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem – just ask your server.

