

APERITIFS

Plymouth Gin Navy Strength Negroni 9.90

Prosecco & Elderflower Spritz 6.50

Martin Miller's Gin Martini 7.80



STARTERS

Ham Hock Terrine, Pickles & Sourdough 6.50

Courgette & Mint Soup, Chili & Brioche (v) 6.00

MAINS

Rare Breed Roast Topside of Beef, Braised Red Cabbage, Horseradish Sauce 17.00

Braised Belly of Pork, Celeriac Remoulade, Apple Sauce 16.00

Roast Leg of Daphne's Lamb, Braised Courgettes, Mint Sauce 16.50

Roast Leg Of Venison, Mixed Squash, Redcurrant Jelly 16.00

Mushroom, Sage & Nut Roast, Roast Squash (vegan) 13.00

(All Roasts Served with Yorkshire Pudding, Kale, Roast Root Veg, Roast Potatoes & Gravy)

Beer Battered Coley & Chips, Mushy Peas & Tartare Sauce 13.00

DESSERTS

Spiced Pear Crumble & Custard 6.00

Chocolate Orange Brownie, Chantilly Cream 6.00

Selection of Cave Aged Mons Cheeses, Green Tomato Chutney, Oatcakes 9.00/12.00

SERVICE NOT INCLUDED

For Full Information Regarding Allergens Please Ask A Member Of Staff