



DINNER

SNACKS

Padron Peppers VG £6

Roasted Garlic Hummus flatbread, pomegranate, almonds VG £6.50

Halloumi hot honey V £7

Agave Roasted Almonds paprika VG £4

Olives VG £4

SMALL PLATES

Scallops on the Shell lemon butter £6 per scallop

Bang Bang Broccoli sriracha mayo VG £7.50

Pork Belly mango, sweet chilli £9

Panko Fried Pig's Cheeks madeira, celeriac remoulade £10

Brûléed Goats Cheese watercress, tomato, walnuts, balsamic V £8

Chicken, Mushroom and Green Peppercorn Terrine bread £8.50

Baked King Prawns garlic, chilli, bread £10

Today's Soup bread V/VG £7

MAINS

Lamb Rump

crushed potato, tenderstem, salsa verde £19

Maple Glazed Pork Belly

Gammon

fried egg, chips £16

Moroccan Vegetable Tagine

flatbread, hummus, almonds VG £16

Katsu Chicken

basmati, pickled ginger, sesame £16

Mushroom Wellington

creamed spinach V/VG £16

Otter Ale Fish and Chips

mushy peas, red onion tartare £15

Leaf Salad

olives, tomato, mandarin, candied walnuts, parmesan crisp, honey balsamic dressing V £12

Spinach and Basil Burger

salad, fries VG £15

Beef Burger

bacon, cheddar or stilton, salad, fries, coleslaw £15

Fish of the Day £18

For any allergen information please ask a member of our team. We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens.

A 10% discretionary service charge is added to your bill.



STEAKS

8oz Sirloin £22 **8oz Ribeye** £25

thyme baked mushroom, chips, onion rings

Pre-order the Cote de Bouef to Share £59.95

thyme baked mushroom, tenderstem, mac and cheese, chips, peppercorn sauce

Peppercorn £3.50

Red Wine and Rosemary £3.50

SIDES

Panko King Prawns £5

Tenderstem Broccoli almonds, lemon VG £5

Mac and Cheese V £5

Rocket Salad tomato, balsamic, parmesan V £5

House Salad honey mustard dressing V £5

Sauteed Garlic Mushrooms V £4

Fries VG £4

Thick Cut Chips VG £4

Sweet Potato Fries VG £4

DESSERTS

Biscoff Banoffee Cheesecake sugar snap V £7

Double Chocolate Brownie raspberries, vanilla ice cream V £7

Affogato espresso, vanilla ice cream, cocoa V/VG £6.50

Sticky Toffee Pudding vanilla ice cream V £7

Cheese Board cheddar, stilton, brie, crackers, red onion chutney V £9

Ice Cream chocolate, strawberry, vanilla, salted caramel, vegan mint choc chip or
vegan vanilla V/VG £6

For any allergen information please ask a member of our team. We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens.

A 10% discretionary service charge is added to your bill.