



Nibbles for the Table

- House Bread, Butter and Oil for 2 (v)(pba)(gfa) **7**
 Crispy Mozzarella Bocconcini with a Tomato and Chilli Jam (v)(gfa) **8**
 Salt and Pepper Squid with Garlic Aioli (df) **8.5**

Starters

- Seasonal Soup of the Day with House Bread (v)(pba)(gfa) **8**
 Heritage Tomato, Basil and Burrata Salad (v)(pba)(gfa) **9/17**
 Maple Smoked Bibury Trout Pate, Cucumber, Lemon and Toasted Sourdough (gfa) **9**
 Garden Pea, Green Olive and Broad Bean Scotch Egg with a Wild Garlic Mayonnaise (v)(gf) **9.5**
 Duck Leg, Spring Onion and Chilli Spring Rolls with a Honey, Soy and Sesame Dip (df) **10**
 Classic Chicken Caesar Salad (gfa)(dfa) **10/19**
 Poached Tiger Prawn Cocktail with Brown Bread (gfa)(dfa) **12**

To Share

- Rosemary & Garlic Baked Camembert, House Chutneys, Pickles, Olives and House Bread (v)(gfa) **17**

Mains

- Celebration of Cauliflower with Artichokes, Olives, Capers and Chilli (pb)(gfa) **17**
 Asparagus Risotto, Lemon Mascarpone and a Parmesan & Mint Crisp (v)(pba)(gf) **17.5**
 Crispy Halloumi Burger, Courgette Ketchup, Roasted Red Pepper, Baby Gem, Gherkin, Skinny Fries (v) **18**
 Local Beer Battered Haddock, Chunky Chips, Minted Marrowfat Peas,
 Tartare Sauce and a Wedge of Lemon (df) **18**
 6oz Beef Burger, Sticky BBQ Brisket, Smoked Cheddar, Toasted Sesame Bun, Baby Gem, Pickled Shallot
 Mayonnaise, Sliced Gherkin and Skinny Fries **18**
 Honey and Mustard Baked Ham, a Brace of Duck Eggs, Chunky Chips,
 Spring Piccalilli and Watercress (gf)(df) **18**
 A Taste of the Sea with Parmesan Mash and a Medley of Spring Vegetables **19**
 Steak Ciabatta with a Garlic & Parsley Butter, Red Onion Marmalade, Oxford Blue Cheese,
 Peppered Rocket and Skinny Fries **19**
 Pan-Fried Cornish Sole on the Bone with Tarragon Potatoes,
 Broad Bean Pea and Asparagus Salad (gf)(dfa) **21**
 Whiskey & BBQ Glazed Baby Back Ribs, Spring Coleslaw, Whiskey Sauce and Skinny Fries (df) **22**

Some dishes may contain ingredients that are not listed. Please make your server aware of any allergies and intolerances you may have. As we work in a small close contained environment, we cannot guarantee that foods may be completely allergen free.

Although due care is taken during preparation, you still may find small bones.

v- vegetarian **gf**- gluten free **gfa**-gluten free available **df**- dairy free **dfa**- dairy free available **pb**- plant based **pba**- plant based available

Sides

- Spring Leaf, Tomato, Cucumber and Caper Salad (pb)(gf) **4**
- Coleslaw (gf)(df) **4.5**
- Chunky Chips/Skinny Fries (pb)(gf) **5**
- Medley of Spring Vegetables (v)(pba)(gf) **5**
- Parmesan & Chive Fries (v)(pba)(gf) **6**
- Grilled Purple Sprouting Broccoli with Olive Oil, Lemon, Chilli and Black Pepper (pb)(gf) **6**

Desserts

- 3 Scoops of Ice Cream and/or Sorbets (v)(pba)(gf) **7.5**
 - Caramel Pineapple with Coconut and Lime (pb)(gf) **8**
 - Rhubarb, Almond and Custard Crumble with Rhubarb Ice Cream (v)(pba)(gfa) **8.5**
 - Sticky Toffee Pudding, Black Treacle Toffee Sauce and Clotted Cream Ice Cream (v) **9**
 - Milk Chocolate Mousse, Honeycomb, Caramel and a Shortbread Biscuit (v)(gfa) **9.5**
 - Banana & Peanut Parfait, Banana Bread and Peanut Brittle **9.5**
- Selection of British Cheeses, Celery, Grapes, Seasonal Chutney and Cheese Crackers (v)(gfa)
- 3 Cheeses (Cheddar, Soft and Blue) **12**
 - 5 Cheeses (Cheddar, Soft, Blue, Goat and Sheep) **16**

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