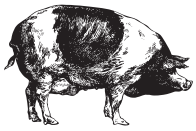


GRAZING / SHARING

Chick Peas & Chilli Salsa, chimichurri dressing VE £5 CE

Crunchy Beef,
sweet chilli dipping sauce £5 SE, SD

Crispy Whitebait, tartare sauce £5 G, F, MU, SD, E

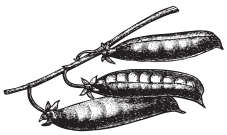
Beetroot Falafel,
garlic mayonnaise VE £5 E, MU, SD, SE

Tomato & Basil Sourdough Bruschetta, V £5 G, SE, SD

Garlic & Lemon Chicken Wings, £5

Mackerel Pâté,
baby gem, toast £5 G, F, E, D, MU, SE, SD

Marinated Olives, V £5 SD



STARTERS

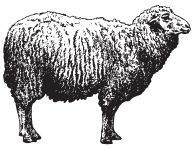
Chef's Soup of the Season,
crusty bread £6 ASK FOR ALLERGENS

Devon Brown Crab Risotto, pickled granny smith apple, young coriander, red chilli £9 C, D, SD

Roasted Pigeon Breast,
prune paste, pistachio pomme purée, pistachio crumble, red wine jus £8 SD, D, N

Crispy Pork Belly Rillette,
black pudding purée, marinated baby spring onions £7 G, E, SD

Seared Prawns, Carrots & Sesame Seed Stir Fry,
coriander, stem ginger & carrot sauce GF £7 C, S, SE, D



SEASONAL MAINS

Coconut Poached Chicken Breast,
pea sauce, confit chicken leg, tempura peas GF £16 S, CE, SD

Cod Supreme,
fondue of onion, tenderstem broccoli, seared baby gem GF £19 F, D

Roast Rump of Lamb,
crispy lamb breast, carrots & ginger, rosemary fondant potato £22 G, E, D, CE

Fillet of Bream,
raw fennel & dill salad, chive essence, charred cucumber GF £18 F, CE

Fennel, Chilli & Herb Crusted Pork Neck Fillet,
tenderstem broccoli salad, spring onion vinaigrette £19 SD, MU

Garlic & Parsley Spaghetti,
parmesan, poached hen's egg V-ON REQUEST £15 G, E, D

8oz Sirloin Steak, balsamic glazed plum tomato, garlic flat mushroom, fat cut chips, rocket & parmesan salad £25 G, D, SD
Why not add a a sauce… Peppercorn or Blue Cheese £3 D, SD

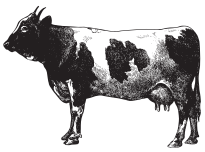
LIGHT & HEALTHY

Dishes 800 Calories or less

Miso Glazed Aubergine, Chickpeas & Sweet Carrot Kimchi,
toasted seeds & coriander VE £14 G, S, CE, SD, SE, N

Red Pepper & Cous Cous Stuffed Courgette Cannelloni,
dressed baby gem, cashew nuts VE £14 N, SE, SD

Seared Lamb Steak & Tabouleh Salad,
pomegranate, pickled carrots £18 G, S, CE, SD



CLASSIC MAINS

Fish & Chips,
secret recipe battered fish, fat chips, mushy peas, tartare sauce, lemon GF £15 F, SD, S, E, MU

The Royal Beef Burger,
single gloucester cheese & streaky bacon, tomato salsa, fat chips £15 D, G, E, SD, MU, S

Chef's Pie of the Day,
creamy mashed potatoes, season's best vegetables, pan of gravy £15 ASK FOR ALLERGENS

SIDES

Fat Chips £4 **Skinny Fries** £4

Garlic & Chive Roasted Baby Potatoes VE £4

Sesame Seed Glazed Carrots V £4 SE, D

Season's Best Greens V £4 D **Coleslaw** V £4 E, MU

Hospitality Action

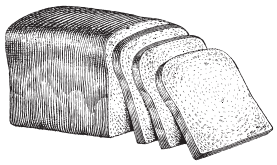
Invisible Chips £2
0% fat, 100% hospitality

All proceeds from Invisible Chips go to Hospitality Action, who are doing everything they can to help people in Hospitality worst effected by the Covid crisis. Thanks for chipping in! For more information visit hospitalityaction.co.uk

V: *Vegetarian* VE: *Vegan* GF: *Gluten-Free*
If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.
Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin
N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

THE SUNDAY TIMES 100 BEST COMPANIES TO WORK FOR 2020



Served until 6pm

ARTISAN SANDWICHES

Served with skinny fries, dressed leaves & slaw

Italian Style B.L.T,
pepperoni, salami, ham, rocket & tomato on grilled ciabatta £9 G, E, D, SD

Roasted Pepper, Aubergine & Caper Open Sourdough,
rocket & pesto V £8 G, SD, D, N

Chicken, Pepper & Pesto Ciabatta,
rocket £9 G, D, N, SD

Tuna & Cheddar Melt,
on brown bloomer £8 F, D, G, E, SD, MU

CLASSIC SANDWICHES

Served on multigrain or white bloomer, with dressed leaves & slaw

Open Ploughman's Sandwich,
roasted ham, single gloucester & pickles £7 G, SD, MU

Egg & Cress,
mayonnaise V £7 G, E, D, SD, MU

Roast Beef & Horseradish,
rocket £8 G, D, SD, MU

Open Prawn Cocktail Sandwich,
baby gem, tomato & cucumber £8 G, C, MO, E, D, MU, SD

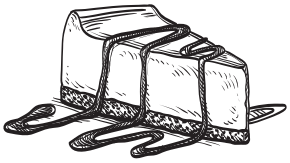
AFTERNOON TEA

Served between 2pm – 6pm (Pre-bookings only)

Cream Tea,
fruit scone,
clotted cream, jam, butter,
tea or coffee £6pp G, E, D, S

Classic Afternoon Tea,
selection of finger sandwiches, sweet treats, scone, jam, clotted cream, tea or coffee £16pp G, D, MU, E, F, N, S, SD

Sparkling Afternoon Tea,
afternoon tea perfectly complimented with a glass of fizz topped with a fresh strawberry £20pp G, D, MU, E, F, N, S, SD



DESSERTS

Banana Mousse, Ginger & Honey Cake,
banana ice cream V £6 E, D, G

Vanilla Crème Brûlée Cheesecake,
red berries & sorbet V £6 G, E, D

Lemon Madeleine,
rhubarb compôte, homemade granola,
rhubarb sorbet V £6 D, E, G, N

Dark Chocolate Pot,
crème fraîche sorbet, roasted hazelnuts V £6 D, S, N

Chef's Four Artisan Cheese Board,
celery, biscuits, grapes, seasonal jelly £10 CE, D, G, SD, N

Very Berry Meringue Sundae,
strawberry & vanilla ice cream, meringue chunks, whipped cream V £7 D, E

Maltesers Rocky Road Sundae,
marshmallows, brownie chunks, vanilla & chocolate ice cream, chocolate sauce, whipped cream £7 G, N, S, D, E

Selection of Ice Cream,
rhubarb compôte £6 ASK FOR ALLERGENS

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We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

best companies
WORLD CLASS
TO WORK FOR
2021