



# MAIN MENU





### **SMALL PLATES**

Nocellara del Bellice olives. (vg) £4

Sourdough, cultured butter. £3

Padron Peppers, Maldon salt. (vg) £4

Leek and potato soup, chive croutons. (vg). £5

Cumbrian pork shoulder and cacklebean farm scotch egg, Beavertown IPA mustard. £5

Deep fried salt and vinegar Cornish whitebait, aioli. £5

Cumberland Snags glazed in marmalade and wholegrain mustard. £5.50

Beetroot carpaccio, whipped goats' cheese, chestnut crumble, maple dressing. (v). £6

Chicken liver parfait, shallot and ale jam, toasted brioche. £6

Juniper and rosemary cured Scottish salmon, smoked crème fraiche, cucumber, soda bread. £7

Make it substantial! Add chips or a salad for £2.50

## LARGE PLATES

Winter salad of barley, roast squash, Jerusalem artichoke, baby kale, candied almonds, endive, cashew parmesan.£11 (vg)

Braised native breed beef feather blade, creamed potato, shallots, confit carrot & braising liquor. £16

Roast Brixham cod fillet, walnut herb crust, roast cauliflower puree, sprout tops, butter sauce. £18

Truffle mushroom ragout, scorched cauliflower, creamed polenta, shaved parmesan, cep oil (v) £13

Double native breed beef Burger, double cheese, caramelised onions, burger sauce, brioche bun, pickle, fries. £13.50

(Add bacon £1.50)

#### SIDES

Gem salad, ranch dressing, croutons. £2.50

Creamed potatoes. £3.50

Triple cooked chips. £3.50

Skin on fries. £2.50

Buttered sprout tops. £3.50

## TO FINISH

Christmas pudding, Somerset cider brandy custard, red currants. £6

Dark chocolate torte, cardamom whipped cream, sour cherries. £6

Sticky toffee pudding, vanilla ice cream, butterscotch sauce. £6

Seasonal British Cheeses, walnut bread, spiced plum chutney. (£5 each or 3 for £12)

PLEASE ADVISE A MEMBER OF STAFF OF ANY ALLERGIES FULL ALLERGY INFORMATION IS AVAILABLE.GAME MAY CONTAIN SHOT. FISH MAY CONTAIN BONES. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS ADDED TO ALL BILLS.

FACEBOOK INSTAGRAM CONTACT BOOK A TABLE BOOK A ROOM

WEBSITE BY TOGO