



## STARTERS

Trio of rock oysters 7.50  
*Fresh lemon, japanese vinaigrette*

Pan roasted scallops 8.50  
*Celeriac purée, black pudding crumb*

Roast chestnut & sherry velouté 6.50  
*Home-baked bread (v)*

Salmon gravadlax 8  
*Dill & mustard sauce*

Duck liver parfait 7.50  
*White wine jelly, brioche*

Scotch egg 6.50  
*Sausage meat, cranberries, chestnuts,  
cranberry relish*

Salt & Pepper squid 7  
*Chilli jam, baby gem*

Onion bhaji 6 (vg)  
*Coriander chutney, tomato & cucumber relish*

## OYSTERS

### FRESH ROCK OYSTERS

AVAILABLE BY MULTIPLES OF 3

## SPECIALS

SEE OUR BLACKBOARDS  
FOR DAILY SEASONAL SPECIALS

## MAINS

Whole lemon sole 18.95  
*Caper butter sauce, spinach, thyme & parsley  
mashed potato*

Chef's pie of the day 14.50  
*Mashed potato, seasonal vegetables*

Roast venison loin 18.95.  
*Dauphinoise potatoes, savoy cabbage, pickled  
blackberries, jus*

Ox cheek bourginon 16.95  
*Parmesan mashed potato, pancetta, pearl onions*

Pan roasted salmon 16.50  
*Creamed leeks, new potatoes, rocket vinaigrette*

Beer-battered fish & chips 13.95  
*Badger Ale-battered atlantic cod, triple cooked  
hand-cut chips, peas, tartare sauce*

8oz Sirloin steak 21.95  
*Hand-cut chips, roast plum tomatoes, portabello  
mushroom, bordelaise sauce*

Sweet potato curry 13.95 (vg)  
*Saffron rice, chapati*

House beef burger 13.95  
*Seasoned 8oz beef burger, crispy bacon, mild  
cheddar, gem lettuce, beefsteak tomato, homemade  
burger sauce, served in a brioche bun with french  
fries or salad*

Spiced pumpkin risotto 14.50 (v)  
*Devon blue cheese*

## SIDES

Truffle & parmesan fries 5.50 (v)    Truffle mac 'n' cheese 5.50 (v)  
Skinny fries 3.50 (vg)    House salad 3.50 (vg)  
Garlic green beans 3.50 (vg)    Home-baked bread 3.50 (vg)