**TO NIBBLE & SHARE**

**NOCELLARA OLIVES (v)**

£2.95

**ARTISAN RUSTIC BREADS**

with olive oil & balsamic vinegar, Nocellara olives and flavoured butter (v)

£5.95

**GARLIC PIZZETTE**

with rocket & shaved Gran Moravia cheese (v)

£6.95

**CARNE PLATTER**

Southern-fried buttermilk chicken thighs, lamb koftas, crispy sweet chilli beef, spiralised carrot salad, and pork & fennel sausage topped flatbread

£16.95

**BOX-BAKED CAMEMBERT**

topped with omega seed sprinkle, cherry & thyme dip and warm dough sticks (v)

£12.50



**MEZZE PLATTER**

roasted lentil falafels, beetroot hummus with omega seed sprinkle, miso sesame glazed aubergine, Lebanese-style dip, spiralised carrot salad,  coconut tzatziki and flatbread (ve)

£12.95

**STARTERS**

**SCALLOPS OF THE DAY**

**SOUP OF THE DAY (V)**

in Devon crab crème fraiche with toasted ciabatta bread

£5.25

**LOBSTER & KING PRAWN POT**

in Devon crab crème fraiche with toasted ciabatta bread

£8.25

**THYME-ROASTED PORTOBELLO MUSHROOMS**

in Cropwell Bishop sauce with rustic toast (v)

£6.95



**DUCK LIVER & PORT PARFAIT**

with gooseberry & Prosecco flavour compote and toasted ciabatta bread

£7.75

**DEEP-FRIED BRIE**

in panko breadcrumbs with chutney (v)

£6.50

**SWEET CHILLI KING PRAWN ROLL**

with julienne vegetables, chilli & coriander, wrapped in rice paper, with a sweet chilli & soy dipping sauce

£6.95

**CRISPY KARAAGE CHICKEN**

with cucumber ribbons, mooli, kale & cauliflower couscous salad and warm katsu sauce

£6.95

**CHARGRILLED LAMB KOFTAS**

 Goats’ curd, plum tomato, roasted red pepper, cucumber & mint salad

£6.95

**SALT & SZECHUAN PEPPER SQUID**

with aioli

£6.95

**SALADS**

**CHICKEN, BACON & AVOCADO SALAD**

with baby kale, spinach and Tenderstem broccoli with a cider & honey mustard dressing

£13.50



**STIR FRIED BEEF FILLET SALAD**

with cucumber, tomato, red onion, spring onions, coriander, red chilli, and a soy, lime & lemongrass dressing

£13.50

**WHOLEFOOD SALAD**

Kale & cauliflower couscous, asparagus, Tenderstem broccoli, avocado, butternut squash, sweet potato, pomegranate and roasted pumpkin seeds with a pineapple ,lemongrass & ginger dressing

£10.50

**ROASTS**



**ROAST RIB OF BEEF**

with coarse-grain mustard seasoning. Served with smoked beef-dripping roasted potatoes, seasonal greens & roasted roots, Yorkshire pudding & bottomless gravy.

£15.95

**ROAST PORK LOIN**

with crackling, and stuffing wrapped in bacon. Served with smoked beef-dripping roasted potatoes, seasonal greens & roasted roots, Yorkshire pudding & bottomless gravy.

£13.95

**ROAST CHICKEN**

with bread sauce and stuffing wrapped in bacon. Served with smoked beef-dripping roasted potatoes, seasonal greens & roasted roots, Yorkshire pudding & bottomless gravy.

£13.95

**ROAST LAMB RUMP**

with stuffing wrapped in bacon. Served with smoked beef-dripping roasted potatoes, seasonal greens & roasted roots, Yorkshire pudding & bottomless gravy.

£17.95

**TRIO OF ROASTS**

Sirloin of beef, pork and chicken with crackling and stuffing wrapped in bacon. Served with smoked beef-dripping roasted potatoes, seasonal greens & roasted roots, Yorkshire pudding & bottomless gravy.

£17.95

**FIG & DOLCELATTE NUT ROAST**

with roasted potatoes, seasonal greens and roasted roots, Yorkshire pudding, honey-roasted apple and onion gravy.

£12.95

**STUFFING WRAPPED IN BACON**

£3.50

**CAULIFLOWER CHEESE (v)**

£3.00

**MAINS**

**PANCETTA CARBONARA**

with white wine and peas, topped with rocket and  and shaved Gran Moravia cheese

£14.95

**KING PRAWN, CRAB & CHORIZO LINGUINI**

with white wine, tomatoes, garlic & chilli

£13.95

**SPIT-ROASTED CHICKEN**

with lemon & garlic confit, aioli and your choice of kale & cauliflower couscous salad with pineapple, lemongrass & ginger dressing or fries with jus

£13.50

**ROASTED PORK BELLY & SEARED SCALLOPS**

with potato dauphinoise, butternut squash purée, green beans, toasted almonds, crackling and red wine jus

£18.95

**ROASTED PORK BELLY without scallops**

with potato dauphinoise, butternut squash purée, green beans, toasted almonds, crackling and red wine jus

£14.95



**ROASTED BUTTERNUT SQUASH & SWEET POTATO TART**

stuffed with roasted peppers, leeks, confit tomato, topped with Cropwell Bishop custard and Stilton & walnut crumb (v)

£11.50

**BEER-BATTERED LINE-CAUGHT COD**

with twice-cooked chunky chips, minted pea purée and tartare sauce

£13.75

**LOBSTER & DEVON CRAB FISHCAKES**

with asparagus, pea & truffle oil velouté topped with crispy seaweed and your  choice of fries or salad

£13.95

**SEARED SALMON FILLET**

on Chorizo mash, tenderstem broccoli and Bouillabaisse sauce

£15.95

**BATTERED HALLOUMI**

with twice-cooked chunky chips, minted pea purée and tartare sauce (v)

£11.95

**CHICKEN, LEEK AND CREME FRAICHE PIE**

topped with ham hock crumb, served with kale mashed potato and buttered green beans

£14.95

**CHARGRILLED LAMB KOFTAS**

Goats’ curd, plum tomato, roasted red pepper, cucumber & mint salad with lavash bread

£14.95

**PAN-FRIED SEA BASS FILLETS**

with parmentier potatoes , panchetta,olives,spinach and white wine veloute

£17.95

**BUTTERMILK SOUTHERN-FRIED CHICKEN**

stuffed with 'nduja sausage, with sweet potato fries, apple salad and lemon aioli

£15.50

**STEAKS & BURGERS**

**All our steaks are expertly aged for superb texture & flavour.**

**HOME-MADE BRITISH BEEF BURGER**

with smoked Irish Cheddar, mustard mayonnaise, relish and fries

£13.95

**WAGYU BURGER**

with smoked Irish Cheddar, crispy onions, tomato relish, sweet potato fries and aioli

£16.95

**9OZ RIB-EYE STEAK**

with twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomato and baby kale

£21.95

**7OZ FILLET STEAK**

with an ale-glazed shallot tart topped with Cropwell Bishop custard, Stilton & walnut crumb and twice-cooked chunky chips

£24.95

**ADD ON**

**Peppercorn sauce**

£1.95

**Béarnaise sauce**

£1.95

**Beef dripping sauce**

£1.95

**King prawns & garlic butter**

£3.95

**Lobster & garlic butter**

£8.95

**SIDES**

**Tenderstem Broccoli, Asparagus & Green Beans in Soy glaze (ve)**

£3.95

**Classic Mac & Cheese (v)**

£3.95

**Dressed house salad (ve)**

£3.50

**Beer Battered Onion Rings (v)**

£3.50

**Sweet potato fries with Gran Moravia cheese & rosemary (v)**

£3.95

**Fries & aioli (v)**

£3.00

**Twice-cooked chunky chips (v)**

£3.50

**Dauphinoise potatoes (v)**

£3.95

**DESSERTS**

**THE HOUSE SHARER**

Chocolate Brownie, Baked vanilla Cheesecake, Mango & Berry Meringue Mess, Bourbon vanilla ice cream cookie sandwich

£11.95

**NEW YORK STYLE BAKED VANILLA CHEESECAKE**

with a forest fruit compote and whipped cream (v)

£6.75

**WARM BELGIAN CHOCOLATE BROWNIE**

with Bourbon vanilla ice cream (v)

£6.75

**VANILLA CREME BRULEE**

served with home-baked sultana & oatmeal biscuits (v)

£5.95

**MELTING CHOCOLATE & PEANUT BOMB**

filled with sticky toffee pudding and peanut butter cream. Served with Bourbon vanilla ice cream & hot salted caramel sauce (v)

£7.95

**MANGO, BERRY & COCONUT MERINGUE MESS**

Crushed meringue, with mango, strawberries & passion fruit coulis, folded in a coconut sauce

£7.25

**CHOCOLATE & RASPBERRY PUDDING**

A silky chocolate sponge, filled with a raspberry compote middle. Served with Bourban vanilla ice cream (v)

£6.95

**APPLE & BLACKBERRY CRUMBLE**

topped with a Demerara crumb served with custard (v)

£5.95

**PINEAPPLE TART TATIN**

topped with mango and served with coconut milk sorbet (ve)

£7.25

**STICKY TOFFEE PUDDING**

with Bourbon vanilla ice cream (v)

£6.75

**ICE CREAM & HOME-BAKED TRIPLE CHOCOLATE COOKIE**

Choose three scoops from Bourbon vanilla, double chocolate, praline or strawberry (v)

£5.25

**BRITISH CHEESE BOARD**

Shepherd’s Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage Cheddar with a selection of Fudge’s nut & mixed seed biscuits, grapes, celery and chutney (v)

£7.95

**MINI DESSERT & A HOT DRINK**

Choose from Mini apple & blackberry crumble, mini baked vanilla cheesecake or mini Belgian chocolate brownie (v)

£4.95