



Autumn Menu

Venison and pork kofta, roasted chilli and garlic mayonnaise, parsley, sumac cucumbers		10
Cornish pollock, scampi, lemon, dill & parmesan breadcrumbs, crayfish tartar sauce		9
Award-winning individual Owen Taylor pork pie		5
Homemade triple proved focaccia and marinated olives	V	8.5
Soup of the day with cheese on focaccia toast		8
Mushrooms on focaccia toast, truffle creamed goats' cheese, burnt apple	V	9
Cornish Fish of the Day		POA
Freshly caught Cornish fish of the day (ask server for details)		
Native fish and chips	GF	24
Heresy & nori battered Cornish line caught fish, crayfish tartare, mushy peas, hand cut chips, with katsu curry sauce and silver skin pickled onions.		
Stuffed pork belly		21
Derbyshire pork belly, 'nduja, baby spinach and apricot, salsa verde potatoes, braising juices		
Sausage & mash		18
Toulouse sausage, creamed potato, lentil and chorizo ragout, buttered cavolo nero		
Pie of the Day		POA
Served with seasonal accompaniments		
Lentil and Mushroom cottage pie	VG	18.5
With pickled red cabbage		
Aubergine schnitzel	V	19
Baba ganoush, fried egg, salad, fries with pub seasoning		
Double cheese & bacon burger	GFOA	19
Smoked streaky bacon, onions, pickles, burger sauce, fries with pub seasoning		
Squash, cheddar & spinach arancini burger	V	17
Red pepper & roast chilli ketchup, garlic mayo, fries with pub seasoning		
Swap your fries for chips for £1.50		
Mixed leaf & parmesan salad 4 Hand cut chips 4		
Treacle tart, whipped cream and mascarpone cheese	V	8.5
Pilgrim pie	V	8.5
Spiced pumpkin cake made with Abbeydale's Pilgrim ale, black olive sorbet, candied orange		
3 Scoops of homemade ice cream with accompaniments (ask server for flavours)	V	8

GF – Gluten Free / VG – Vegan / V – Vegetarian / +OA – Option Available

Whilst all care is taken to avoid cross contamination, menu items may come into contact with gluten, egg, dairy, fish, sulphites, nuts, mustard and soya. Please make us aware of any allergens at the time of ordering.