



Winter Menu

Homemade pork scratchings, apple sauce	GF	6
Crispy whitebait, tartare sauce		9
Award-winning individual Owen Taylor pork pie		5
Homemade triple proved focaccia and marinated olives	V	8.5
Roast new potatoes, parmesan cheese, garlic mayo	GF	7
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		
 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 with mascarpone whipped cream	 V	 8.5
Cheesecake brownie with white chocolate mousse & blackberry	V	8.5
Earl grey & prune ice cream, sugar tuile, Abbeydale pilgrim stout syrup	V, GFOA	8.5

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.