

WINTER WITH US

The pub is the best place to hide from winter's short days and long nights. Gather with good friends, good cheer and let us bring you the good stuff.

STARTERS

Garlic & Paprika King Prawns, Roasted Tomatoes, Sourdough	11.50
Today's Soup, Ciabatta – See Blackboard (<i>pb</i>)	7.75
Wild Mushrooms, Garlic & Parsley, Sourdough (<i>v</i>)	9.00
Devon Crab Cake, Emerald Spinach Sauce, Tomato, Red Onion & Coriander	10.75
Spiced Roasted Carrots, Coconut Yoghurt, Peanuts & Watercress (<i>pb</i>)	8.50
Ham Hock, Leek & Cheddar Croquettes, Apple & Raisin Chutney	9.50
Pâté de Campagne, Cornichons & Sourdough	9.25

NIBBLES *For Snacks or Sharing*

Spiced Gordal Olives (<i>pb</i>)	4.95
Warm Sourdough & Salted Butter (<i>v</i>)	6.75
Halloumi Fries, Honey & Chilli Dip (<i>v</i>)	7.50
Gochujang Chicken Wings, Spring Onion & Sesame Seeds	7.25
Tempura Squash Fries, Truffle Cheese Dip (<i>v</i>)	7.00
Padron Peppers, Sea Salt (<i>pb</i>)	7.00
Houmous & Salt-baked Beetroot, Molasses, Pomegranate, Flatbread (<i>pb</i>)	6.75
Whole Baked Camembert, Garlic & Thyme, Chutney, Warm Ciabatta (<i>v</i>)	16.50

MAINS

Cumberland Sausages & Buttered Mash, Onion Gravy	17.00	Free-range Chicken Milanese, Fries, Garlic Butter & Green Salad	21.50
Daily Market Fish - See Blackboard		Venison Shepherd's Pie & Seasonal Greens	23.50
Free-range Treacle-glazed Pork Hock, Creamed Leeks & Kale	22.00	Pan-fried Sea Bream, Ssamjang Cabbage, Miso Butter Sauce, Sesame & Chilli	24.00
Butternut Squash & Sage Orzo Risotto, Pickled Walnut Relish, Parmesan (<i>v</i>)	16.00	Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati (<i>pb</i>)	16.25
Aubrey's Steak Burger, Cheese, Pickles & Fries	18.00	<i>Enjoy 28 Day Dry-aged Aubrey Allen Steak, served with Chips & Watercress</i>	
14-hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy	18.75	8oz Rump Cap	25.00
Battered Hake & Chips, Peas, Tartare Sauce	19.00	Steak Diane - Fillet Medallions, Mushroom & Shallot Cream Sauce	34.50
Harissa Cauliflower, Buckwheat, Chickpeas, Baby Spinach & Preserved Lemon (<i>pb</i>)	15.50	+ Extra 3oz Fillet Medallion	8.00
+ Ham Hock 4.00 or Feta (<i>v</i>) 3.75		+ Béarnaise (<i>v</i>) or Peppercorn	3.00

LUNCH BOX

Served until 5pm

Salmon & Smoked Haddock Fishcake, Creamed Spinach, Poached Egg & Hollandaise	15.00
Roasted Beetroot & Goat's Cheese Salad, Walnuts, Pickled Shallots, Apple & Cider Dressing (<i>v</i>)	14.00
Fish Goujon Bap, Butter Leaf & Tartare Sauce	10.50
Guinness & Cheddar Rarebit, Onion Gravy (<i>v</i>)	11.00
+ Chips or Soup	4.00

SIDES

Chips or Fries (<i>pb</i>)	5.25
+ Truffle & Parmesan 1.50	
Beetroot & Walnut Salad (<i>pb</i>)	5.25
Buttered Mash (<i>v</i>)	4.95
Seasonal Greens, Garlic Butter (<i>v</i>)	4.95
Mac & Cheese (<i>v</i>)	5.25
+ Truffle (<i>v</i>) 1.00	
Green Salad, Toasted Seeds, Chardonnay Vinaigrette (<i>pb</i>)	4.95
Onion Rings (<i>pb</i>)	4.95

(*v*) Vegetarian | (*pb*) Plant-based | Gluten-free Menu Available | Please note — some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. A 25p contribution from the superfood salad goes to **The Bigger Peach**, supporting local community causes.

An optional 10% service charge will be added to parties of six or more.

PUDS & CHEESE

Round off your meal with a sweet or cheesy note. Can we tempt you?

PUDDINGS

Pecan Tart, Orange, Crème Fraîche & Brandy Snap (v)	8.50
Chocolate Fondant, Cherry Compote & Chantilly Cream (v)	9.50
Apple Tarte Tatin, Vanilla Ice Cream (pb)	8.50
Rhubarb & Stem Ginger Cheesecake, Crumble (v)	8.75
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (v)	9.00
Mini Chocolate Brownie & your choice of Tea or Coffee (v)	6.95
Affogato - Vanilla Ice Cream & Union Espresso (pb)	5.95 / 7.95
Jude's Ice Cream & Sorbet (v)	7.50
<i>Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream, Raspberry or Lemon Sorbet</i>	

DESSERT WINE

Monbazillac, Château le Fagé 125ml	7.60
Tanners Sauternes 125ml	11.70
Elysium California Black Muscat 125ml	11.70
Pedro Ximenez Triana Hidalgo Sherry 75ml	8.70

LIQUID PUDDINGS

Cinnamon Swirl Martini	10.95
Espresso Martini	10.95

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BRITISH CHEESE

Served ripe & ready with Chutney, Apple & Peter's Yard Crackers.

All Five Cheeses 15.50 | Any Three Cheeses 11.50 | A Smidgen of Cheese 5.50

Baron Bigod, Suffolk

A silky, oozing Brie-style cheese with citrus notes beneath a mushroomy rind. Handmade in small batches, it's a rare British example of true cow-to-cheese production — crafted entirely on the same farm.

Tor Goat's, Somerset (v)

Provides the classic goat's cheese tang with lemony brightness and a subtle peppery hint from its ash-dusted rind.

Cornish Blue, Cornwall (v)

An award-winning British blue cheese, buttery with gentle blue notes.

Yarlington, Gloucestershire

This soft and savoury washed-rind cheese is gently aged with Yarlington Mill cider. Its reddish rind brings deep, bold notes, giving way to a velvety, rich centre.

Isle of Mull Cheddar, Scotland

Matured for up to 16 months, this classic Scottish Farmhouse Cheddar is rich and full-flavoured, made at Sgriob-Ruadh Farm where 100% sustainable energy powers the entire cheese-making process.

PORTS

Sandeman 20 Year Old Tawny Port 75ml 9.60

Tanners LBV Port 75ml 5.60

UNION HAND-ROASTED

Double Espresso 3.50

Flat White, Cappuccino, Latte 3.95

Americano, Cortado 3.75

Liqueur Coffee 7.50

Hot Chocolate, Luxury Hot Chocolate 4.00 | 4.50



TEA

Taylors Yorkshire Tea 3.50

Fresh Mint Tea 3.00

Twinings Tea 3.50

Earl Grey, Green Tea, Peppermint, Camomile, Lemon & Ginger