



We're proud to be championing British farmers and producing fresh food sustainably.

COCKTAILS

Allora Spritz <i>Allora Aperitivo al Limone, Soda</i>	12
Sparkling Marg <i>Altos Plata Tequila, Burnt Faith triple sec, Mexican Lime soda</i>	12.5
White Sangria <i>Lillet Rose, Burnt Faith Peach Liqueur, Mediterranean tonic</i>	11.5

SMALL PLATES

Classic prawn cocktail <i>Marie Rose sauce, soda bread</i>	10 (270kcal)
Pea, mint & goats cheese croquettes <i>wild garlic pesto (V)</i>	8 (790kcal)
Chalk stream trout rillete <i>lemon creme fraiche, toasted sourdough</i>	8.5 (501kcal)
Roasted tomato & basil soup <i>cheese twist (V)</i>	8 (280kcal)
Pork shoulder, ham hock & pear terrine <i>beer mustard, toasted sourdough</i>	7 (600kcal)
Rosemary & garlic focaccia, rustic sourdough <i>wild garlic butter (V)</i>	6 (673kcal)
Burrata & Isle of Wight tomatoes <i>wild garlic pesto, pine nuts (V)</i>	13.5 (500kcal)
Cobble Lane prosciutto, melon <i>lemon zest oil</i>	8.5 (336kcal)

SIDES

Onion rings <i>cyder battered (Vg)</i>	5 (290kcal)
Padron peppers, sea salt (Vg)	6 (164kcal)
Pitchfork cheddar fries (V)	6.5 (764kcal)
Ox cheek mac & cheese <i>bechamel, toasted sourdough breadcrumbs</i>	8.5 (879kcal)
Tenderstem broccoli <i>wild chilli & garlic (Vg)</i>	6.5 (174kcal)
Isle of Wight tomato salad <i>rocket, rapeseed oil & capers (Vg)</i>	6 (298kcal)

BAR SNACKS

Pork & black pudding sausage roll <i>English mustard</i>	6 (379kcal)
Classic Scotch egg <i>caper mayo</i>	5.5 (469kcal)

SHARERS

Baked Camembert <i>spring crudites, honey drizzle, sourdough (V)</i>	22 (1165kcal)
Gardeners board (Vg) <i>pea hummus, whipped feta with harissa oil, heritage squash, crudites, radish & pickled cucumber, focaccia</i>	19.5 (1025kcal)
Duke's charcuterie board <i>fennel salami, prosciutto, coppa, soppressata chorizo, sourdough, picallili</i>	24 (1279kcal)

MAINS

Cyder battered haddock <i>triple cooked chips, mushy peas, tartar sauce add curry sauce</i>	19.5 (1027kcal) +1 + (28kcal)
8oz bavette steak <i>triple cooked chips, roast tomato, rocket salad add peppercorn sauce</i>	25 (619kcal) +2 + (196kcal)
Hertfordshire chicken caesar salad <i>cos lettuce, anchovies, brioche croutons, St. Ewes egg</i>	17.5 (436kcal)
British short rib & brisket beef burger <i>sesame seeded bun, cheese, pickles, burger sauce, crispy onions, fries (plant option available)</i>	18.5 (1280kcal)
Dry aged pork chop <i>St. Ewes fried egg, pickled cucumber, chips</i>	19.5 (850kcal)
Whole Brixham plaice <i>burnt butter, crispy capers, sauteed new potatoes</i>	19.5 (980kcal)
Chicken chasseur, leek & white wine pie <i>mashed potato, peas & gravy</i>	21 (1231kcal)
Ox cheek tagliatelle <i>Isle of Wight tomatoes, parmesan</i>	16.5 (1017kcal)
Chestnut mushroom, broad bean, wild rice salad <i>fennel, radichio, shallots, sesame seeds (Vg)</i>	17 (500kcal)
Lamb & apricot sausages, mash <i>gravy, crispy sage</i>	18 (540kcal)
Spiced cauliflower salad <i>crushed new potatoes, broad beans, pea & garlic pesto (Vg)</i>	15 (327kcal)

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

Tables are subject to a discretionary service charge of 12.5%.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan.