



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

## WHILE YOU WAIT

Mixed Olives (vg)	4.5 (117 Kcal)
Vegetable Crisps (vg)	4 (200 Kcal)
Focaccia bread & dipping oil (vg)	4.5 (441 Kcal)

## SMALL PLATES

Roasted padron peppers Lemon yoghurt, lemon zest, fresh mint (vg)	6 (73 Kcal)
Poached Wykham Farm asparagus & ricotta Rocket & hazelnut pesto, parmesan breadcrumbs (v)	7.5 (312 Kcal)
Confit Gressingham duck bon bons Blood orange gel, salt cured beetroot, crispy kale	8.5 (404 Kcal)
Smoked haddock pâté Sourdough, pickled cucumber, lime oil, coriander	8 (247 Kcal)
Grilled baby gem Romesco sauce, toasted almonds (vg)	6.5 (251 Kcal)

## SIDES

Crushed Jersey Royals Feta, spring peas, mint (v)	6 (144 Kcal)
Triple cooked chips Ketchup, Mayo (vg)	5 (320 Kcal)
Aspall Cyder creamed spinach gratin Garlic breadcrumb (vg)	5 (427 Kcal)
Roasted Chantenay carrots Honey, orange & star anise (v)	4.5 (96 Kcal)
Parmesan fries Truffle oil, crispy shallots (v)	7 (564 Kcal)
Fried courgettes Sesame, lime, spring onion (vg)	4.5 (127 Kcal)

## FOR THE TABLE

Chilli jam baked Somerset camembert Green tomato chutney, Young's beer sourdough	17 (780 Kcal)
Rocket, radicchio & watercress salad bowl Grana padano, aged balsamic, mellow yellow oil	10 (241 Kcal)

## MAINS

Aspall Cyder Battered Haddock Triple cooked chips, hand-mashed marrowfat peas, chunky tartare, chip shop curry sauce, charred lemon	18 (1240 Kcal)
Cumberland sausages Butter & chive crushed Jersey royals, spring peas, bone marrow & redcurrant gravy	16.5 (838 Kcal)
35 day dry aged West Country rump steak Triple cooked chips, beef dripping peppercorn butter, shallot tarte tatin	25 (765 Kcal)
Beetroot & Wykham Farm asparagus risotto Harissa roast chickpeas, radish, lemon yoghurt (vg)	15 (639 Kcal)
Crispy skin chicken supreme Fregola pasta pearls, red wine & tomato bisque, Swiss chard, tarragon cream.	18 (570 Kcal)
Pan roasted Atlantic hake Curry spiced cannellini beans, crispy kale, lime oil	18 (671 kcal)
12 hour slow cooked Welsh lamb stew Red wine, diced roots, rosemary, pearl barley, potato, whipped feta yoghurt, homemade mint sauce	23 (586 Kcal)
Tavern Country Burger Dairy cow beef, watercress mayo, lollo biondi lettuce, beef tomato, Young's ale & red onion chutney, Davidstow cheddar, dill pickle, steamed bun, fries  + Bacon £2 (187kcal)   + Fried Egg £1.5 (32kcal)   + Jalapenos £1.5 (9kcal)	16 (1406 Kcal)
Tavern Plant Burger Vegan watercress mayo, lollo biondi lettuce, beef tomato, Young's ale & red onion chutney, vegan cheddar, dill pickle, steamed bun, fries (vg)  + Mushrooms £1.5 (50kcal)   + Fried Egg £1.5 (32kcal)   + Jalapenos £1.5 (9kcal)	16 (1144 Kcal)

## PUDDINGS

Caramel panna cotta Walnut crumb, candied orange	7 (827 Kcal)
White chocolate blondie Raspberry sauce, vanilla ice cream (v)	8 (417 Kcal)
Yorkshire Rhubarb & ginger crumble Vanilla & nutmeg plant custard (vg)	7.5 (403 Kcal)
Eton mess Macerated berries, chantilly cream (v)	8 (442 Kcal)
Sticky toffee pudding Vanilla ice cream, maplecomb (v)	8.5 (409 Kcal)

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

Tables of 4 or more 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.

