



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

WHILE YOU WAIT

|                                                  |                   |
|--------------------------------------------------|-------------------|
| House brined olives<br>(vg)                      | 3<br>(525 Kcal)   |
| Gochujang chickpeas<br>(vg)                      | 3<br>(200 Kcal)   |
| Rosemary focaccia<br>Rapeseed oil, balsamic (vg) | 3.5<br>(297 Kcal) |
| Cobble Lane Fennel salami<br>Chopped cornichons  | 3.5<br>(99 Kcal)  |

SMALL PLATES

|                                                                                                                                        |                   |
|----------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| Spring pea & mint soup<br>Wykham Farm asparagus, crispy fennel, lemon cream, sourdough (vg)                                            | 6.5<br>(373 Kcal) |
| Slow cooked Dingly Dell Farm pork belly<br>Maple & cider glaze, smoked butterbean puree, toasted butterbeans, harissa jam, apple crisp | 8.5<br>(480 Kcal) |
| Pan fried Atlantic king prawns<br>Basil & lime pureed avocado, red onion, sriracha, bloody mary relish                                 | 9<br>(235 Kcal)   |
| Cambridgeshire tenderstem broccoli quiche<br>Oak smoked tomato, feta, rocket, spring onion (v)                                         | 8.5<br>(390 Kcal) |
| Rabbit & black pudding scotch egg<br>Guinness brown sauce                                                                              | 8<br>(392 Kcal)   |

SIDES

|                                                                        |                 |
|------------------------------------------------------------------------|-----------------|
| Triple cooked chips<br>Ketchup, Mayo (vg)                              | 5<br>(498 Kcal) |
| Pan roasted courgettes<br>Sesame, lime, spring onion, chilli (vg)      | 5<br>(115 Kcal) |
| Parmesan fries<br>Truffle butter, Rosemary, crispy shallots (v)        | 7<br>(725 Kcal) |
| Jersey Royal potatoes<br>Red pepper & smoked paprika bravas sauce (vg) | 6<br>(334 Kcal) |
| Heritage carrots<br>Dill & Caraway tahini (vg)                         | 5<br>(177 Kcal) |

FOR THE TABLE

|                                                                                                                             |                   |
|-----------------------------------------------------------------------------------------------------------------------------|-------------------|
| Rocket, radicchio & watercress salad bowl<br>Parmesan, aged balsamic, rapeseed oil, lemon (v)                               | 11<br>(315 Kcal)  |
| Tavern Meze<br>Spiced carrot hummus, flatbreads, cornichons, pickled carrot & coriander slaw, broccoli & pumpkin pesto (vg) | 16<br>(1752 Kcal) |

MAINS

|                                                                                                                                |                     |
|--------------------------------------------------------------------------------------------------------------------------------|---------------------|
| Aspall's Cyder Battered Haddock<br>Triple cooked chips, hand-mushed peas, chunky tartare, chip shop curry sauce, charred lemon | 18.5<br>(1240 Kcal) |
| 35 day dry aged West Country sirloin steak<br>Triple cooked chips, pink peppercorn sauce, Cambridgeshire tenderstem broccoli   | 29<br>(829 Kcal)    |
| Pan fried gnocchi<br>Beef tomato ragu, fresh chilli, olives, capers, rocket, parmesan, pangrattato (v)                         | 16<br>(1389 Kcal)   |
| Heritage tomato panzanella salad<br>Red onion, Young's beer sourdough, basil, spinach, red wine vinaigrette (vg)               | 16<br>(230 Kcal)    |
| Cumberland sausage trio<br>Lentil & butterbean cassoulet, chive buttered Spring cabbage, redcurrant & rosemary gravy           | 17<br>(854 Kcal)    |
| Breaded Herefordshire chicken escalope<br>Gem lettuce, smoky caesar dressing, tomato oil, parmesan, anchovy                    | 18<br>(747 Kcal)    |
| Butterbean & Spring greens pie<br>Crushed Jersey Royals, basil & chive cream sauce (vg)                                        | 17<br>(1277 Kcal)   |
| Tavern Country Burger<br>Watercress mayo, lettuce, tomato, Davidstow cheddar, dill pickle, steamed bun, fries                  | 17<br>(1487 Kcal)   |
| Tavern plant burger<br>Watercress mayo, lettuce, tomato, smoked vegan cheddar, dill pickle, steamed bun, fries (vg)            | 17<br>(1240 Kcal)   |

Upgrade to Parmesan fries £2  
+ Bacon £2.5 (187kcal) | + Fried Egg £2 (270kcal) | + Jalapenos £2 (12 kcal)

PUDDINGS

|                                                                                  |                   |
|----------------------------------------------------------------------------------|-------------------|
| Lemon curd tart<br>Rose meringue, rose & pistachio brittle                       | 7<br>(781 Kcal)   |
| Chocolate & Morello cherry brownie<br>Vanilla ice cream, cherry liqueur          | 6.5<br>(331 Kcal) |
| Apple & Summer berry crumble<br>Oat & brown sugar top, vanilla custard (vg)      | 6<br>(607 Kcal)   |
| Sticky toffee pudding<br>Vanilla ice cream, toffee sauce, candied walnut crumb   | 7<br>(438 Kcal)   |
| Double salted caramel affogato<br>Salted caramel ice cream, double espresso (vg) | 4<br>(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 All weights & measures are accurate before being cooked. (v) vegetarian, (vg) vegan.

