

BAR SNACKS

Pork scratchings, Bramley apple sauce	2.5
Fish fingers, tartar sauce	4
Little lamb kofta, tzatziki	5
Pork belly bites, Bramley apple sauce	4
Padron peppers, smoked Cornish sea salt	4

STARTERS

Chicken liver parfait, grape chutney, truffle butter, toast	6
Hummus, dukkah, flatbread	5.5
'Nduja (spicy sausage) or cauliflower cheese croquettes	5.5
Brixham crab risotto, samphire, pea shoots, lemon oil	7/12.5
Fried calamari, lemon, aioli	5.5
Sharing cheese fondue, radishes, asparagus & garlic toasts	14

SALADS

Grilled English asparagus, Jersey Royals, soft boiled egg, butter lettuce & salad cream	9.5
Heritage beetroots, goat's curd, baby gem, orange & mint,	9.5

If you have a food allergy or intolerance please ask a member of our friendly staff for a copy of the allergen menu.

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

IF DINING OUTSIDE PLEASE ORDER AT THE BAR & HAVE YOUR TABLE NUMBER READY



MAINS

Grilled lamb rump, aubergine purée, spring onions, bulgur wheat, pomegranate dressing	16
Chicken, ham & garden pea pie, buttered mash, spring cabbage	14
Beer battered fish & chips, mushy peas, tartar sauce	12
Penne, grilled courgettes & asparagus pesto, parmesan	9.5

ROBATA -

Grilled over English oak & charcoal
All served with fries

1/2 Suffolk chicken, lemon & thyme, aioli, gem, shallot & mint salad	14
Grilled Lemon Sole, sauce vierge, gem, shallot & mint salad	14
Old Spot pork & chorizo burger, bacon, pickled fennel	12.5
Brookfield cheese burger, gem, tomato & pickles	12
Hereford sirloin steak, garlic & parsley butter, grilled Portobello mushroom	19.50

SANDWICHES

Rare roast beef, horseradish & watercress	5.5
Mature cheddar, tomato, house chutney	5.5
Smoked salmon, chive cream & cucumber	5.5

PIZZA - Wood-fired sourdough

Margherita Tomato, fior di latte, olive oil, basil	7
Zucca Pumpkin, crispy kale, walnuts, goat's curd	8.5
Salami Black pepper salami, tomato, fior di latte, chilli flakes	8.5
San Daniele Prosciutto crudo, tomato, fior di latte, wild rocket, garlic oil, parmesan	9
Napoletana Caramelised onions, tomato, kalamata olives, anchovies, capers & roasted garlic	8
Funghi Chestnut mushrooms, potato, rosemary, tallegio, parmesan & truffle oil	8.5

SIDES

Spring cabbage	3	Gem, shallot & mint salad	4
House fries	2.5		
Buttered mash	3	Charred spring onions	3.5

DESSERTS

Sticky toffee pudding, brown butter & pecan ice cream	5.5
Vanilla parfait, strawberries, brandy snap	5.5
Dark chocolate & salted caramel tart, clotted cream	5.5
Lemon Posset, raspberries, shortbread	5.5
Selection of ice creams	1.5 per scoop