



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

WHILE YOU WAIT

Mixed Olives (vg)	3.5 (157 Kcal)
Vegetable Crisps (vg)	3.5 (200 Kcal)
Focaccia bread & dipping oil (vg)	3.5 (478 Kcal)

SMALL PLATES

Honey roasted plums Chicory, Clawson reserve stilton (v)	7.5 (178 Kcal)
Curried cannellini beans Red wine pickled chilli, basil (vg)	6.5 (541 Kcal)
Pan fried Atlantic king prawns Chickpea puree, coriander, harissa dressing	9 (320 Kcal)
Grilled baby gem Caesar dressing, baked crouton, grana padano	7 (587 Kcal)

SIDES

Baked courgettes Sesame, lime, spring onion (vg)	5 (127 Kcal)
Triple cooked chips Ketchup, Mayo (vg)	5 (320 Kcal)
Braised shallots Young's Special beer mustard cream (vg)	5 (268 Kcal)
Roasted Chantenay carrots Honey, orange, star anise (v)	4.5 (96 Kcal)
Parmesan fries Truffle oil, crispy shallots, spring onion	7 (564 Kcal)

FOR THE TABLE

Chilli jam baked Somerset camembert Leek & pickled onion chutney, Young's beer sourdough. Serves 2 or more	16 (888 Kcal)
Rocket, radicchio & watercress salad bowl Grana padano, aged balsamic, mellow yellow oil. Serves 2 or more	10 (241 Kcal)

MAINS

Aspall Cyder Battered Haddock Triple cooked chips, hand-mashed marrowfat peas, chunky tartare, chip shop curry sauce, charred lemon	18.5 (1240 Kcal)
Cumberland sausages Butter & chive crushed royals, braised leeks, bone marrow & redcurrant gravy	17 (887 Kcal)
35 day dry aged West Country rump steak Triple cooked chips, Clawson reserve stilton sauce, blistered vine tomatoes	25 (907 Kcal)
Devon crab & Champagne cream risotto Lemon gel, dill, watercress, harissa dressing	18.5 (1172 Kcal)
Breaded tofu fillets Pickled carrot & coriander slaw, hispi cabbage, red wine pickled chilli, peanut satay sauce (vg)	16 (684 Kcal)
Pan roasted skin-on Shropshire chicken fillet Shallot puree, Suffolk chorizo, chickpea & root veg hash, chive oil	18 (583 Kcal)
Teriyaki glazed West Country beef salad Shredded leaf, rocket, chicory, coriander, pickled red onion, red pepper dressing	17 (664 Kcal)
Tavern Country Burger Dairy cow beef, watercress mayo, lollo biondi lettuce, beef tomato, cider & red onion chutney, Davidstow cheddar, dill pickle, steamed bun, fries + Bacon £2 (187kcal) + Fried Egg £1.5 (32kcal) + Jalapenos £1.5 (9kcal)	16.5 (1406 Kcal)
Tavern Plant Burger Vegan watercress mayo, lollo biondi lettuce, beef tomato, cider & red onion chutney, vegan cheddar, dill pickle, steamed bun, fries (vg) + Mushrooms £1.5 (50kcal) + Fried Egg £1.5 (32kcal) + Jalapenos £1.5 (9kcal)	16.5 (1144 Kcal)

PUDDINGS

Cherry mousse Almond frangipane, chocolate crumb	7.5 (851 Kcal)
White chocolate blondie Raspberry sauce, vanilla ice cream (v)	7.5 (417 Kcal)
Plum & golden raisin crumble Vanilla & nutmeg plant custard (vg)	7 (521 Kcal)
Steamed lemon syrup sponge Lemon curd, pistachio tuille (v)	7 (518 Kcal)
Sticky toffee pudding Vanilla ice cream, toffee sauce (v)	7.5 (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.

