

Monday to Thursday Lunch and Dinner Menu

Starters

- Homemade Soup, crusty bread (ve) (Please see blackboard) £7.00
St Austell Bay mussels, garden leeks, smoked bacon £8.50 / £17.00 as a main course
Beetroot panzanella salad (ve) £7.75 / £15.50 as a main course
Mezze plate, hummus, pitta, prosciutto, falafel, rose harissa peppers & onions £8.75
Severn & Wye smoked salmon, Dolce Forno soda bread, chive crème fraiche £9.50

Mains

- Cauliflower steak, chickpea & roast pepper croquette, romesco sauce (v) £15.95
½ rotisserie chicken, celeriac gratin, garden spinach, roast garlic jus (gf) £17.25
Lamb neck fillet, potato & rosemary terrine, butternut puree, aged balsamic jus (gf) £22.50
Dry aged Dedham Vale ribeye steak, fried onions, big chips £27.00
choice of bearnaise or green peppercorn sauce

Kitchen Favourites

- Chef's pasta, leafy salad (please see blackboard)(v) £14.95
Hogs Back Tea Beer battered fish, big chips, mushy peas, tartare sauce £16.75
Beef Burger, big chips, relish, rustic bun £16.50
Grilled chicken burger, big chips, melting onions, spicy aioli £16.50

Sides £3.75

- Big chips (v)
New potatoes, parsley & shallot butter (v) (gf)
Buttered greens and carrots (v) (gf)
Mash (v) (gf)
Leafy salad, aged balsamic dressing (ve) (gf)

Desserts £6.95

- Crumble of the day (v)
Treacle sponge pudding, butterscotch sauce (v)
Apple & blackberry mousse, biscotti
Lemon & ginger cheesecake, lemon curd, nougatine (v)
Dark chocolate & hazelnut tart, coffee cream, Anglaise sauce (v)
Selection of sorbets, mango, raspberry and lemon (ve) (gf)
Selection of ice creams & sauces (gf)
double chocolate (v), very vanilla (v) and strawberry (v) with chocolate sauce (v), berry coulis (ve) or salted caramel sauce (v)
Artisan cheese, chutney, grapes & biscuits £8.95

Please note a discretionary service charge of 10% will be added to your bill when items are consumed in the Restaurant or on the Restaurant Terrace. 100% of all gratuities are passed directly to the team members, which are supplementary to their salaries.

(v) Denotes suitable for vegetarians; (ve) denotes suitable for vegans; gluten free bread is available on request; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish. We make every effort to ensure that products containing gluten are not used in the production of those items we identify as 'not containing gluten' denoted by (gf). However, we cannot guarantee that these menu items are gluten free because we prepare them in an environment where products containing gluten exist.