Bar and Snug Menu

Small Plates

Sage and parmesan bloomer, chicken skin butter 7

Nduja scotch egg, sriracha butter, crispy chilli 11

Devilled whitebait, caper and lemon aioli 10 *(gluten free)*

Cornish smoked mackerel pâté, dill and cucumber pickle 11 *(gluten free available)*

French onion soup, gruyere croutons 11 *(gluten free available)*

Main Course

Shortcrust steak and local ale pie, creamed potatoes, marrow gravy, winter greens 19

Our own recipe burger, ale rarebit, maple smoked bacon, pickles, pomme frites 19 *(gluten free available)*

Herb crusted rack of English lamb, shepherd's pie, winter greens 23 *(gluten free)*

Lightly battered Cornish catch, minted marrowfats, tartare sauce, proper chips 19 *(gluten free)*

Forest mushroom linguine, shaved black truffle 18

Loch Duart salmon, samphire, mussels, potato Provençal beurre blanc 20 *(gluten free)*

Classic Desserts

Sticky toffee pudding, pecan butterscotch sauce 9

Orchard apple crumble, sauce anglaise 9

Chocolate tart, blood orange compote 10

Winter berry trifle 9 *(gluten free)*

Selection of cheeses, real ale chutney, fruit jellies, sourdough crisps 14 *(gluten free available)*

Bar and Snug Menu

Winter warmed baguettes and sandwiches served from 12pm until 5pm (except Sundays)

Dry cure bacon, Wensleydale and cranberry 10

Beef pastrami, horseradish sauce 11

Ham hock, cider mustard sauce 11

Smoked salmon, herbed cheese, pickled cucumber 11

Vegan cheese, pickled shallot, cranberry jam 10

(gluten free bread available)

Sides *(all gluten free)*

Hand cut chips 6

Creamed potatoes 6

Spiced red cabbage 6

Winter greens 6

Little ones (under 10 years)

Battered fish and chips, hand cut chips, mushy peas 11 *(gluten free)*

Handpressed burger, American cheese, fries 11 *(gluten free available)*

Two Vale Farm fried eggs and hand cut chips 10

Forest mushroom linguine 11

Ice cream to follow (chocolate, vanilla or strawberry) 3 per scoop