

COCKTAILS	
Espresso Martini	9.00
Amaretto Sour	9.00
Dry Negroni	9.00
Roebuck Spicy Margarita	9.75
Old Fashioned	9.00
Bloody Mary	7.50



NON-ALCOHOLIC	
Beavertown Lazer Crush	4.90
Reef Lager	4.50
Citra IPA	4.50
Pine Trail Pale Ale	4.50
Seedlip & Tonic	5.80
Virgin Mary	5.00

Wild British Mushrooms On Toast, Garlic & Herbs (vg)	8.00
Burrata & Heritage Tomato Salad (v, gf) (Add: Bread 1.00)	10.50
Cauliflower Cheese (v)	7.75
Atlantic Salt Cod Croquettes, Sauce Gribiche	6.00
Crispy Polenta Croquettes, Wholegrain Mustard Mayonnaise	6.00
Scotch Egg	5.00
Sausage Roll	5.00

Asparagus, Rocket, Sugar Snaps & Mint Salad(vg/gf)	13.85
Butternut Squash & Mushroom Wellington (vg)*	16.50
Beer Battered Atlantic MSC Cod, Chips, Mushy Peas, Tartare Sauce	17.00
28 Day Aged Dexter Beef Rump*	19.00
Holly Farm Free Range Chicken*	17.50
Rolled Loin of Gloucester Old Spot Pork*	18.00

**Our Roasts are served with roast potatoes, Yorkshire puddings, gravy & seasonal vegetables.
Due to our pig's lifestyle choices they tend to get a 'roast-ready' body. If you would prefer a leaner option, please opt for one of our other roasts.*

Brownie, White Choc Crumble, Vanilla Ice Cream (v)	7.00
Apple Crumble, Custard (v) (contains nuts)	7.00
Caramelized Banana, Waffle & Chantilly Cream (v)	7.50
Ginger & Date Molasses Sponge Cake, Custard (v)	6.50
Vanilla/Mint/Clotted Cream Ice Cream Scoop (v)	2.50
Sweet Lemon Sorbet Scoop (vg)	2.00

As we cook all out food to order please be understanding if there is a small delay during busy periods. Fish dishes may contain bones. If you have a food allergy, intolerance, or sensitivity, please speak to a member of staff about the ingredients in our dishes before you order your meal.