



## STARTERS

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- Beetroot tartare, shallots, capers, gherkins, chopped walnuts, creamy goat's cheese cracker (V)(VE\*) 7.50
- Cornish brie, baby leaves, grilled cauliflower, roasted grapes, crushed hazelnuts, rose harissa (V) 7.50
- Free range pork scratchings, tangy spiced apple sauce 7.75
- Ham hock terrine, pickled veg, fig chutney, toasted brioche 8.50
- Devon crab spaghetti, capers, chilli, fennel, parsley, anchovies, garlic, lemon & olive oil 8.50
- Pan fried woodland mushrooms, charred sourdough (V)(VE) 8.25

## MAINS

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- 100% British beef burger, applewood cheddar, sticky balsamic onions, tomato pickle, humble salad 12
- Moving Mountains® Vegan burger, plant based patty, Sheese, tomato, sticky balsamic, humble salad (VE) 12
- Wild truffle risotto, minced black truffle, butter, vegetarian cheese, truffles shavings (V)(VE\*) 16
- Baked Shetland salmon, candy beet salad, horseradish yogurt 16
- Pan fried South Coast fish of the day, bisque sauce 16
- Free range chargrilled chicken, creamy woodland mushroom sauce 16
- Slow Cooked free rage British Pork belly, maple roasted, parsnips, pork jus 17
- Chargrilled prime British dry aged rib-eye steak, charred onions, baby leaf salad 22.50

## SIDES & NIBBLES

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- Garlic bread, veggie cheese (VE) 6
- Humble green salad, seeds & lemon dressing (VE) 3.75
- Funky chips, rosemary, garlic (VE) 3.50
- Dirty chips, fiery spices (VE) 3.50
- Posh chips, truffle, veggie Cheese (VE) 3.50
- Grilled marinated tender steam broccoli (VE) 4
- Hummus & Pita (VE) 6
- Falafels & Tzatziki (V) 6
- Marinated olives (VE) 3.50

\*(V) Vegetarian, (VE) Vegan, (VE\*) Vegan option on request  
Discretionary service charge of 12.5% will be added to your bill

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.  
Please ask the events team for full information on the allergens for all menu choices.