



SMALL PLATES

Today's Soup / £8 / V / VGA

Warm Sourdough / Netherend Farm Butter

Pan Seared Cornish Scallops / £16

Chorizo / Saffron Butter / Pickled Fennel

Salt Baked Celeriac / £12 / V / VG

Spiced Celeriac Puree / Pickled Mooli / Coconut Cream / Crispy Onions

Duo of Creedy Duck / £14

Confit Duck Bon Bons / Smoked Duck Breast / Spiced Plum Puree / Torched Orange Segments / Asparagus Shavings

Everess Farm Beef Carpaccio / £15

Beef Fillet / Balsamic & Mustard Dressing / Rocket Salad / Fresh Parmesan

Vodka Compressed Watermelon / £12 / V / VGA

Smoked Feta / Mint Dressing / Crispy Soba Noodles / Roasted Pine Nuts

Classic Steamed Cornish Mussels / £13 / £26

White Wine / Shallots / Garlic / Cream / Parsley

Starter / Warm Ciabatta

Main / French Fries

Our meat comes from Our family run Everes's Farm in Gloucestershire. We specialise in slow-reared, grass-fed, rare British breeds like Gloucester cattle and Ryeland lamb. At Everes's Farm every care is taken to ensure that the cattle are provided with the best possible environment, with pride in a farm-to-plate ethos.

FARM TO PLATE

ALL SERVED WITH HOUSE SMOKED PLUM TOMATO & CRISPY ONIONS

220g Gloucester Fillet / £44

Recommended Medium Rare

340g Gloucester Ribeye / £40

Recommended Medium Rare / Medium

280g Gloucester Sirloin / £34

Recommended Medium Rare

Sauces / £4.5

Creamy Peppercorn & Brandy
Chimichurri
Garlic butter
Blue Cheese

ON THE SIDE

Hand Cut Chips / £6.5

French Fries / £5.5

Sweet Potato Fries / £6.5

Roasted Garlic Mash / £6

Truffle Mac 'N' Cheese / £7.5

Spinach & Pine Nut Salad / £6.5

Roasted Mediterranean Veg / £6.5

Mixed Salad / £6

Grilled Asparagus / £7.5

Rosemary Roasted New Potatoes / £6

Tempura Courgettes / £6.5

BIG PLATES

Grilled Mixed Seafood Skewer / £28

Cornish Scallops / King Prawns / Octopus / Squid / Mixed Salad / Crispy Onions / House Smoke Plum Tomato / Chimichurri

Gloucester Beef "Nose To Tail" Pie / £24

Suet Pastry / Seasonal Greens / Ale Gravy / Fries

Chickpea & Sweet Potato Curry / £22 / V / VG

Spinach / Coconut Milk / Garlic Rice / Poppadom / Mango Chutney / Lime Pickle

Slow Cooked Ryeland Lamb Shank / £27

Roasted Garlic Mash / Glazed Chantenay Carrots / Confit Shallots / Malbec Jus

Tempura Fish & Chips / £22

Tempura Battered Cod, Peas, Tartar Sauce, Hand Cut Chips

Pesto Tagliatelle / £19 / VGA

Basil Pesto / Mixed Olives / Sundried Tomatoes / Grilled Artichoke / Roasted Pine Nuts / Parmesan / Garlic Bread

Braised Everess Farm Pork Belly / £25

Tenderstem Broccoli / Spiced Apple Puree / Black Pudding Crumble / Pork Crackling / Roasted New Potatoes / Cider Cream

Everess Farm Aged Beef Burger / £22

Toasted Brioche Bun / BBQ Braised Beef / Monterey Jack / Baby Gem Lettuce / Gerkins / House Burger Sauce / Fries

Add Bacon £3

Add Fried Egg £1.5

Add Blue Cheese £2.5

Pan Roasted Cornish Hake / £24

Saffron & Pea Risotto / Parmesan / Herb Oil / Squid Ink Tuile

Locally Caught Lobster

Garlic Butter, Fresh Lemon

Half £35 / Whole £70

(V) Vegetarian (VA) Vegetarian Option Available (VG) Vegan (VGA) Vegan Option Available (GF) Gluten Free (GFA) Gluten Free Option Available

FOOD ALLERGIES AND INTOLERANCES: BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF WHO WILL PROVIDE THE INFORMATION ABOUT OUR INGREDIENTS

We cannot guarantee the absence of traces of nuts or other allergens - please advise a member of staff if you have any particular allergy requirements

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL - SOME DISHES MAY CONTAIN GMO OIL