



SMALL PLATES

Today's Soup / £9 / V / VGA
Warm Sourdough / Netherend Farm Butter

Pan Seared Cornish Scallops / £16
Chorizo / Saffron Butter / Pickled Fennel

Beetroot & Goats Cheese Tian / £13 / V
Goats Cheese & Oregano Mousse / Candied Pecans /
Pickled Candied Beetroot / Rocket Leaves /
Balsamic Reduction

Creedy Chicken & Black Pudding Terrine / £14
Confit Leeks / Truffle & Tarragon Aioli /
Pickled Wild Mushrooms / Garlic & Thyme Crostini

Everess Farm Beef Fillet Carpaccio / £16
Beef Fillet / Balsamic & Mustard Dressing / Rocket Salad
/ Fresh Parmesan

Pan Roasted Fresh Figs / £13 / V
House Smoked Feta / Dressed Leaves / Candied Pecans /
Spiced Red Wine & Honey Syrup

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

Roasted Garlic Mash / £6.5

Truffle Mac 'N' Cheese / £7.5

Spinach, Parmesan & Pine Nut Salad / £7

Roasted Mediterranean Veg / £6.5

Mixed Salad / £6

Almond & Lemon Butter Tenderstem Broccoli / £7

Rosemary Roasted New Potatoes / £6

Tempura Courgettes / £6.5

BIG PLATES

Grilled Mixed Seafood Skewer / £32
Cornish Scallops / King Prawns / Octopus / Squid /
Steamed New Potatoes / Mixed Salad / Crispy Onions /
House Smoked Plum Tomato / Chimicurri

Gloucester Beef "Nose To Tail" Pie / £25
Suet Pastry / Seasonal Greens / St Ives Ale Gravy / Fries

Tempura Fish & Chips / £22
Tempura Battered Cod / Mushy Peas / Tartar Sauce /
Hand Cut Chips

Slow Cooked Ryeland Lamb Rogan Josh / £28
Steamed Garlic Rice / Poppadoms / Homemade Garlic Naan /
Mango Chutney / Lime Pickle / Mint Yoghurt

Korean Style Jackfruit Bao Buns / £22 / V / VG
Pickled Red Cabbage / Korean BBQ / Coriander /
Crispy Chilli Oil / Tempura Courgettes

Creedy Chicken Coq Au Vin / £26
Roasted Garlic Mash / Button Mushrooms / Smoked Pancetta
Lardons / Silver Skin Onions / Red Wine Sauce

Pesto Tagliatelle / £20 / VGA
Basil Pesto / Mixed Olives / Sundried Tomatoes / Grilled
Artichoke / Roasted Pine Nuts / Parmesan

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 / £30
Cornish Crab Cake / Mangetout /
Scallops & Vermouth Velouté / Herb Oil / Fresh Chives

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