



We're proud to be championing British farmers and producing fresh food sustainably.

Plymouth Martini | Ketel One Bloody Mary | Mulled Wine

STARTERS

- Roast cauliflower soup, garlic croutons, toasted sourdough (vg) 12
- Classic prawn cocktail, Bloody Mary dressing, sourdough 18
- Baked south coast scallops, samphire, white wine sauce 16
- Honey roasted fig & burrata, rosemary, balsamic 14

CHRISTMAS ROASTS

All our roasts are served with goose fat roast potatoes, double egg Yorkshire pudding, braised red cabbage, honey roasted carrots & parsnips, pigs in blankets, pork & chestnut stuffing, Brussels sprouts & gravy

- West Country, 28 day aged sirloin of beef, horseradish 45
- Half roast Shropshire chicken 45
- Roast Dingley Dell pork belly, Bramley apple sauce 45
- Crown of English turkey 45
- Spinach & ricotta Wellington (v) 35

PUB CLASSICS

- Youngs beer battered haddock & chips, mushy peas, tartare sauce 30
- Classic Angus beef burger, cheese, ale onions, pickles, tomato, lettuce, brioche bun, fries 25

PUDDINGS

- Christmas pudding, brandy cream 13
- Apple, fig & chestnut crumble, vanilla ice cream 14
- Sticky toffee pudding, vanilla ice cream 13
- British cheese board, grapes, chutney, crispbread 20

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

Tables of 4 or more are subject to a discretionary service charge of 12.5%.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan.

