



178 MENU



Bread & herb butter £3

SMALL PLATES

Devon crab dressed with lime, BBQ sweetcorn and coriander. Topped with pork crackling £8

Velvety sweet potato and coconut soup, coriander oil & Ras el hanout chickpeas £5.5 (VE)

Crispy cod fishcakes with mussel and nduja broth. Garnished with home grown pickled wild garlic flowers £9

Salad of Heritage tomato, filo pastry, goats curd and basil sorbet £7 (V/VE on request)

Chicken liver parfait alongside gooseberry chutney, candied and pickled walnut. Served with toasted brioche £7

Slow cooked free range pork with black pudding, leeks and BBQ apple £7.5

Lime and chilli watermelon with avocado puree and pickled cucumber £6.5 (V)

Blue cheese and chive fritter, endive salad, Aldridge honey and red grape £7.5 (V)

MAINS

12 hour braised beef with beer and onion puree, crisp shallots, smoked mash potato and rich jus £20

Corn fed chicken with pressed potato terrine, wild mushrooms, baby turnip and white port cream £19

Pan roasted stone bass with courgette ratatouille, sweet pepper romesco sauce, olive gnocchi, slow cooked baby tomatoes £20

Beetroot Wellington served with beetroot and squash salad, aromatic wine gravy and coriander oil £18 (VE)

Crispy Portobello mushrooms, Katsu curry sauce, miso infused rice, red onion pickle and dressed leaves £15 (VE)

SIDES

Hispi cabbage with onion & bacon £4

Triple cooked chips £4 (VE)

Grilled prawn skewer £8

Roasted brocolli steaks with almond, chilli and Pecorino £4 (VE)

Caesar wedge salad £4 (V)

Maple syrup and cumin carrots £4 (VE)

GRILLS

8oz ribeye, £23.5

10oz Sirloin steak, £28.5

8oz Fillet steak, £29.5

16oz chateaubriand to share £55

Served with triple cooked chips, roasted shallots, sour cream

Chargrilled miso glazed Aubergine steak, lentils flavoured with curry spices, tender stem broccoli. £16 (VE)

Lemon sole roasted with grapefruit & chilli butter. Served on the bone with new potatoes £25

1.5lb Native UK Lobster grilled with chilli & garlic butter. Served with skinny fries and Caesar salad £50

STEAK SAUCES

Peppercorn cream £3.5

Wild mushroom cream £3.5

Red wine jus £3.5

PUDDINGS

Vegan "Black forest" chocolate mousse served with kirsch cherries and cherry sorbet (VE) £7

English strawberry Pavlova with homemade elderflower ice-cream and lemon verbena £7

Salted caramel tart with peanut caramel ice cream, caramel popcorn and chocolate £8

Rhubarb cheesecake dressed with crushed hazelnuts, vanilla rhubarb and crystallized ginger £8

Aldridge honey ice-cream, homemade honeycomb, dried lavender and dark chocolate sauce £5

Selection of three English cheeses £8

