
GRAZING

WARM SOURDOUGH ^v

Whipped butter, Maldon sea salt

8.⁰⁰

SHARES

BAKED CAMEMBERT ^v

Pistachios, apricots, honey, extra virgin olive oil, toasted sourdough

15.⁷⁵

NACHOS ^v

Flour tortilla nachos, five-bean chilli, melted Barber's Cheddar cheese, sour cream, guacamole

13.⁷⁵

SMALL PLATES

HALLOUMI FRIES ^v

Sweet chilli sauce, garlic & parsley mayonnaise

8.⁵⁰

CURRIED CAULIFLOWER WINGS ^{ve}

Madras batter, mango relish, chilli flakes, spring onion

8.⁰⁰

BUTTERMILK CHICKEN TENDERS

Spiced crispy coating, chipotle mayonnaise

8.⁵⁰

MINI CUMBERLAND SAUSAGES

Honey & coarse grain mustard glaze

8.⁰⁰

PORK, LEEK & SAGE SAUSAGE ROLL

Fennel seeds, Tracklements onion marmalade

8.⁵⁰

CRISPY BOBBLE PRAWNS

Sweet chilli sauce, micro coriander

9.⁰⁰

SOURDOUGH CRUMPET RAREBIT ^v

Mac's beer rarebit, crispy kale, herb oil

8.⁵⁰

KING PRAWN COCKTAIL

Bloody Mary sauce, gem lettuce, diced tomato & cucumber, caramelised lemon, malted bloomer bread & whipped butter

9.²⁵

BREADED MUSHROOMS ^v

Garlic & parsley mayonnaise

8.⁰⁰

TOMATO & BASIL SOUP ^v

Malted bloomer bread & whipped butter

8.⁰⁰

SANDWICHES

SERVED MONDAY-FRIDAY UNTIL 5PM

Served on sliced bloomer bread with a mug of Koffmann's fries or an English garden salad

Upgrade to Koffmann's thick cut chips (ve) 1.00

AHT SANDWICH ^v

Avocado, halloumi, beef tomato, herb oil, Tracklements onion marmalade

11.⁰⁰

COD GOUJON SANDWICH

Atlantic cod goujons in herb batter, gem lettuce, tartare sauce

11.⁰⁰

CBLT SANDWICH

Chicken breast, smoked streaky bacon, beef tomato, gem lettuce, mayonnaise

11.⁰⁰

MAIN PLATES

ENGLISH GARDEN SALAD ^{V/VEA} Gem lettuce, baby spinach, radish, garden peas, spring onion, cucumber, cherry tomatoes, baked croutons, buttermilk dressing Add Halloumi (v) 3.75, Chicken breast 4.25, King prawns 4.75	14.00
CAULIFLOWER & BROCCOLI BAKE ^V Barber's Cheddar cheese sauce, seeded Cheddar crumb, English garden salad	16.00
FISH & CHIPS Atlantic cod fillet, herb batter with Maldon sea salt, Koffmann's thick cut chips, smashed peas, caramelised lemon	19.75
CHICKEN TIKKA MASALA Chicken breast, brown rice, poppadom, mango relish, sour cream, toasted almonds, coriander	18.75
BUTTERMILK CHICKEN MILANESE Crispy breaded chicken breast, linguini pasta, rich tomato ragù, Gran Moravia hard cheese, caramelised lemon	19.25
CUMBERLAND SAUSAGE & MASH Creamed mash, roasted red onion, tenderstem broccoli, red wine gravy	17.50
HUNTERS CHICKEN Chicken breast in BBQ sauce, topped with smoked streaky bacon and Cheddar cheese, with Koffmann's thick cut chips, house 'slaw	17.50
KING PRAWN LINGUINI Confit cherry tomatoes, red chilli & garlic butter sauce, crispy kale	17.50
HAM, EGG & CHIPS Wiltshire ham, fried free-range eggs, Koffmann's thick cut chips	17.25
ROASTED SALMON FILLET Lemon & garlic crumb, roasted new potatoes, tenderstem broccoli, caper & lemon butter sauce	21.00

BURGERS

WAGYU BURGER 6oz Wagyu beef patty, Tennessee seeded brioche bun, burger sauce, house 'slaw, gem lettuce, beef tomato, pickled gherkins, Koffmann's fries	18.75
BUTTERMILK CHICKEN BURGER Buttermilk chicken breast, coated in panko crumb, Tennessee seeded brioche bun, burger sauce, house 'slaw, gem lettuce, beef tomato, pickled gherkins, Koffmann's fries	17.75
PUMPKIN & SPINACH BURGER ^{VE} Eden bun, BBQ sauce, house 'slaw, gem lettuce, beef tomato, pickled gherkins, Koffmann's fries Add Barber's Cheddar cheese (v) 2.75, Smoked streaky bacon 2.75 Upgrade to Koffmann's thick cut chips (ve) 1.00	15.75

HANDCRAFTED PIES

Traditionally British, authentically brilliant. Our handcrafted pies are served with a red wine gravy, buttered tenderstem broccoli and a choice of creamed mash or Koffmann's thick cut chips

Add roasted carrots & parsnips (ve) 3.75

BLADE OF BEEF & ALE PIE

Slow-roasted blade of British beef in a rich ale gravy, encased in an all-butter shortcrust pastry

19.75

CHICKEN, HAM HOCK & LEEK PIE

Hand-diced British chicken breast, pulled ham hock in a rich creamy leek sauce, encased in an all-butter shortcrust pastry

19.75

CHEDDAR CHEESE, POTATO & LEEK PIE ^V

Diced white potatoes, leeks and white onions baked in cream, in an open top all-butter shortcrust pastry. Finished with golden baked Cheddar cheese crumb

18.75

BUTTERNUT SQUASH & CHICKPEA PIE ^{VE}

Roasted butternut squash and chickpeas in a rich spicy tomato sauce, encased in plant-based shortcrust pastry

18.75

PIE TASTING PLATE



BLADE OF BEEF & ALE, CHICKEN, HAM HOCK & LEEK AND CHEDDAR CHEESE, POTATO & LEEK MINIATURE PIES

25.00

SIDES

KOFFMANN'S THICK CUT CHIPS ^{VE}

5.00

GARLIC TRUFFLE FRIES ^V

Koffmann's fries, garlic & parsley mayonnaise, truffle oil, Gran Moravia hard cheese, Maldon sea salt

6.25

HOUSE 'SLAW ^{VE}

3.75

ENGLISH GARDEN SALAD ^{V/VEA}

Gem lettuce, baby spinach, radish, garden peas, spring onion, cucumber, cherry tomatoes, baked croutons, buttermilk dressing

4.00

TENDERSTEM BROCCOLI, ROASTED CARROTS & PARSNIPS ^{VE}

5.00

SUNDAY ROASTS

SERVED SUNDAY'S ONLY

All our Sunday roasts are freshly prepared and served with roast potatoes, roasted carrot & parsnips, tenderstem broccoli, Yorkshire pudding and gravy

TOPSIDE BEEF

22.00

HALF ROAST CHICKEN

Sage & onion stuffing

20.00

BEETROOT WELLINGTON ^{V/VE*}

(*without Yorkshire pudding)

18.50

SUNDAY SIDES

CAULIFLOWER CHEESE ^V

4.75

PIGS IN BLANKETS

4.50

SAGE & ONION STUFFING ^{VE}

3.50

YORKSHIRE PUDDING ^V

2.25

DESSERTS

TOFFEE & HONEYCOMB CHEESECAKE ^V Caramel sauce, honeycomb ice cream	7.50
STICKY TOFFEE PUDDING ^V Vanilla custard, vanilla pod ice cream, caramelised honey pecans	8.00
RASPBERRY TARTELETTE ^V Vanilla pod ice cream, freeze dried raspberries	8.25
WARM CHOCOLATE BROWNIE ^V Salted caramel sauce, vanilla pod ice cream	8.50
WHOLE APPLE PIE ^{V/VEA} Vanilla custard	8.00
BREAD & BUTTER PUDDING ^V Vanilla custard, honeycomb ice cream	7.75

HOT DRINKS

AMERICANO	3.75	TEA	3.50
ESPRESSO Single Double	3.25 3.50	Choose from: English Breakfast, Earl Grey, Peppermint, Berry Fruit or Green Tea	
CAPPUCCINO	4.00		
CAFFE LATTE	4.00		
FLAT WHITE	4.00		

SCAN FOR ALLERGEN
& NUTRITIONAL INFO



^V Suitable for vegetarians. ^{VE} Suitable for vegans. ^{VEA} Vegan option available. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000kcal a day. **Allergen Information.** Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. **All prices include VAT.**

A discretionary 10% service charge will be added to the final bill when receiving full table service. All tips are retained by the grateful team.

