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COCKTAILS

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Espresso Martini	9.00
White Negroni	
Old Fashioned	
Roebuck Spicy Margarita	
Amaretto Sour	
Bloody Mary	6.50



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NON ALCOHOLIC

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Big Drop Pale Ale	4.00
Big Drop Stout	4.00
Big Drop Lager	4.00
Seedlip & Tonic	5.50

Cauliflower Fritter, Dill Mayonnaise (vg) 7.20

Wild British Mushrooms On Toast, Garlic & Herbs (vg) 7.00

Atlantic Salt Cod Croquettes, Sauce Gribiche 6.00

Burrata & Heritage Tomato Salad (v, gf) (Add: Bread 1.00) 8.50

Scotch Egg 5.00

Sausage Roll 5.00

Butternut Squash & Mushroom Wellington (vg) 15.00

Beer Battered Atlantic MSC Cod, Chips, Mushy Peas, Tartare Sauce 14.50

Holly Farm Free Range Chicken 16.00

28 Day Aged Dexter Beef Rump 17.00

Rolled Loin Of Gloucester Old Spot Pork 16.50

*Our roasts are served with roast potatoes, Yorkshire pudding, gravy & seasonal vegetables.*

*Due to our pig's lifestyle choices, they tend to get a 'roast-ready' body. If you would prefer a leaner option please opt for one of our other roasts.*

Brownie, White Choc Crumble, Vanilla Ice Cream (v) 6.00

Apple & Rhubarb Crumble, Custard (contains nuts) (v) 6.00

Ginger & Date Sponge Cake, Custard (v) 5.50

Vanilla/Raspberry/Clotted Cream Ice Cream Scoop (v) 2.50

Sweet Lemon Sorbet Scoop (v) 2.00

As we cook all our food to order please be understanding if there is a small delay during busy periods. Fish dishes may contain bones. If you have a food allergy, intolerance, or sensitivity, please speak to a member of staff about the ingredients in our dishes before you order your meal. **We are proud members of The Sustainable Restaurant Association.**