

COCKTAILS	
Espresso Martini	9.00
Amaretto Sour	9.00
Dry Negroni	9.00
Roebuck Spicy Margarita	9.00
Old Fashioned	9.00
Bloody Mary	7.50



NON-ALCOHOLIC	
Beavertown Lazer Crush	4.90
Uptown Lager	4.00
Galactic Milk Stout	4.00
Pine Trail Pale Ale	4.00
Seedlip & Tonic	5.50
Virgin Mary	5.00

Beetroot Dip, Hummus, Sour Cream & Crushed Hazelnut Dip, Crudités (vg, gf) 6.00

Cauliflower Fritter, Dill Mayonnaise (vg) 7.75

Wild British Mushrooms On Toast, Garlic & Herbs (vg) 7.50

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

Roasted Butternut Squash, Tenderstem Broccoli & Pearl Barley Salad (vg) 12.50

Butternut Squash & Mushroom Wellington (vg)* 15.00

Beer Battered Atlantic MSC Cod, Chips, Mushy Peas, Tartare Sauce 15.00

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 puddings, 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 Chocolate Crumble, Vanilla Ice Cream (v) 6.00

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

Ginger & Date Molasses 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 out 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