

COCKTAILS	
Espresso Martini	9.00
Amaretto Sour	9.00
Dry Negroni	9.00
Roebuck Spicy Margarita	9.75
Old Fashioned	9.00
Bloody Mary	7.50



NON-ALCOHOLIC	
Gipsy Hill Hepcaf	4.90
Reef Lager	4.50
Citra IPA	4.50
Pine Trail Pale Ale	4.50
Seedlip & Tonic	5.80
Virgin Mary	5.00

Wild British Mushrooms On Toast, Garlic & Herbs (vg)	8.00
Burrata & Heritage Tomato Salad (v, gf) (Add: Bread 1.00)	10.50
Cauliflower Cheese (v)	7.75
Atlantic Salt Cod Croquettes	6.00
Black Pudding Croquettes, BBQ Sauce	6.50
Scotch Egg	5.00
Sausage Roll	5.00

Roasted Butternut Squash, Tenderstem Broccoli & Pearl Barley Salad (vg)	14.50
Butternut Squash & Mushroom Wellington (vg)*	16.50
Beer Battered Atlantic MSC Cod, Chips, Mushy Peas, Tartare Sauce	17.00
28 Day Aged Dexter Beef Rump*	19.00
Holly Farm Free Range Chicken*	17.50
Rolled Loin of Gloucester Old Spot Pork*	18.00

**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 Choc Crumble, Vanilla Ice Cream (v)	7.00
Apple Crumble, Custard (v) (contains nuts)	7.00
Caramelized Banana, Waffle & Chantilly Cream (v)	7.50
Ginger & Date Molasses Sponge Cake, Custard (v)	6.50
Vanilla/Mint/Clotted Cream Ice Cream Scoop (v)	2.50
Sweet Lemon Sorbet Scoop (vg)	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.