



We serve the good stuff: grass-fed, dry-aged British steak & Cornish lamb from award-winning butchers, Aubrey Allen; free-range English pork, chicken, eggs & ice-cream; fish chosen for its quality & sustainability; & as much British fruit & veg in season as we can find. Our kitchens are stuffed with real chefs cooking honest food from scratch every day.

Starters

Ibérico Serrano Ham, Fig & Goats’ Curd Salad, Truffle Honey	£6.00
Free-range Ham Hock & Parsley Terrine, Garlic Croûtes	£6.75
Brixham Crab Cocktail, Guacamole & Crispy Tacos	£7.00
Sautéed Wild Mushrooms, Poached Free-range Egg & Toasted Brioche	£6.00
Pigeon Kiev, Watercress, Bacon & Pomegranate Salad	£7.50

Either/Or

	STARTER	MAIN
Herb Pancakes, Squash & Sage Stuffing, Goats’ Cheese Sauce with or without Free-range Chicken	£7.50	£12.50
Warm Superfood Salad of Smoked Mackerel, Salt Baked Beetroot, Lentils & Baby Spinach, Beetroot & Thyme Dressing	£7.00	£13.50
Autumn Salad of Clonakilty Black Pudding, Bacon Lardons & Croutons, Poached Free-range Egg & Caramelised Apple Dressing	£7.50	£13.00
Caesar Salad, Free-range Chicken & Crispy Bacon, Anchovies & Shaved Parmesan	£7.50	£11.50

This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.

Roast of the Day

Served with today’s vegetables - see board  
(Available straight away if you need it fast)

<u>Monday</u> Jimmy Butler’s Free-range Leg of Pork	£12.50
<u>Tuesday</u> Roast Leg of Cornish Lamb	£12.50
<u>Wednesday</u> 28 Day Dry-aged Rump of Beef	£12.50
<u>Thursday</u> Roast Leg of Cornish Lamb	£12.50
<u>Friday</u> Honey-Glazed Free-range Gammon	£12.50
<u>Saturday</u> Jimmy Butler’s Free-range Leg of Pork	£12.50
<u>Sunday</u> Almanack Sunday Roast’s & Traditional Trimmings	£13.50

Children are heartily welcome and we are happy to make them small or simplified versions of our dishes. If your child would like a small portion at half price, please ask one of our team.

Our kitchen contains nuts. Please let us know if you suffer from food allergies.

A Service Charge of 10% is added to parties of 6 or more.

All tips received go to the team.

Deli

Warm Mini-loaf & Roasted Garlic Butter	£2.75
<u>Cheese Board</u> Channel Island Brie, Quickes Vintage Cheddar, Ogle Shield, Driftwood, Organic Cropwell Bishop Stilton, Fig & Almond Wheel, Quince Jelly & Toast Biscuits	£13.50
<u>Charcuterie Board</u> Rare Roast Beef, Ibérico Chorizo & Tomato Stew, Great Glen Venison Salami, Free-range Ham Hock & Parsley Terrine, Celeriac Remoulade, Pickles & Warm Mini Loaf	£14.50
<u>Favourites Board</u> Flat Mushrooms, Brie & Spinach, Ibérico Chorizo & Tomato Stew, Rare Roast Beef, Smoked Mackerel Fillet, Tomato Chutney & Warm Pitta Bread	£13.50
<u>Fish Board</u> Smoked Mackerel Fillet, Fish Goujons & Lemon Mayo, Taramasalata, Warm Haddock Smokey, Beetroot Relish & Warm Pitta Bread	£14.50
<u>Veggie Board</u> Flat Mushrooms, Brie & Spinach, Veggie Scotch Egg, Chive Sour Cream, Crudités, Beetroot Relish, Tomato Chutney, Baby Leaves & Warm Pitta Bread	£12.75



Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.

With either Chips & Watercress or Autumn Garden Salad and a choice of Béarnaise or Green Peppercorn Sauce

28 Day Dry-aged 8oz Rump Steak	£19.75
28 Day Dry-aged 10oz Rib Eye Steak	£25.00
28 Day Dry-aged 20oz New York Rib Steak on a Board to Share, Fat Chips, Autumn Garden Salad, Beetroot & Thyme Dressing	£60.00
Add a Grill Garnish, Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings	£3.00

Mains

Maple-cured Gammon Rib Eye Steak, Chips & Poached Free-range Egg	£13.50
Free-range Cotswold Chicken, Walnuts, Apples & Cider, Creamy Mash	£15.00
Heritage Tomato Tart Tatin, Goats Cheese Cream, Spinach & Balsamic Dressing	£12.75
Tidenham Farm Duck Breast & Duck Cottage Pie, Baby Carrots, Port & Juniper Reduction	£19.75
Pan-fried Sea Bass, Bombay Potatoes, Indian Salad, Cucumber & Mint Yoghurt	£16.00
Jimmy Butler’s Pork Cutlet, Cheddar & Sage Apples, Celeriac Purée, Wholegrain Mustard Jus	£15.50
Pan-fried South Coast Hake, Autumn Minestrone & Salsa Verde	£15.50
Loch Duart Salmon Fishcake, Spinach, Tomato & Chive Butter Sauce	£11.75

Side Dishes

Chips	£3.25
Garden Salad, Beetroot & Thyme Dressing	£3.25
Dauphinoise Potatoes	£3.75
Savoy Cabbage, Bacon & Hazelnuts	£3.50
Maple & Thyme-roasted Carrots & Parsnips	£3.75