### WHILE YOU WAIT
- Chickpea chips, fennel yogurt, sweet chilli (v, gf) 5.00
- Crispy lamb breast, chimichurri 5.00
- North Atlantic shell on prawns, aioli (gf) 6.00
- Hummus, pomegranate, seeds, ciabatta (gfo) 5.50

### STARTERS
- Confit duck leg croquettes, pickled heritage carrots & fennel, tarragon mayonnaise 7.00
- Double baked cheddar soufflé, grain mustard, spinach (v) 6.00
- Heirloom tomatoes, buffalo mozzarella, basil pesto (v, gf) 6.50
- Potted smoked Chalk Stream trout, horseradish & new potatoes, cucumber chutney, toast (gfo) 6.50
- Salt beef brisket, capers, gherkins, charred onion, smoked mustard mayonnaise (gfo) 7.00
- Crispy squid, mango salsa, chilli dressing 7.00

### SALADS
- Caesar salad; smoked bacon, Parmesan, anchovies, garlic croutons 6.50 | 10.00
- Add hot smoked trout or chicken 4.00
- Crispy duck salad; watercress, pickled carrot, chilli, spring onions, sesame, crispy shallots 6.50 | 10.00
- Superfood salad; broccoli, avocado, peas, cucumber, feta, quinoa, seeds and toasted pine nuts 6.50 | 10.00
- Add hot smoked trout or chicken 4.00

### PUB FAVOURITES
- Beef burger, Cheddar cheese, BBQ relish, streaky bacon, Dijon mayo, lettuce, tomato, chips (gfo) 13.00
- Butcombe beer-battered fish, chips, crushed minted peas, tartare sauce, lemon 13.00
- Cumberland sausage, creamed potato, onion gravy, crispy onion rings 12.50
- Glazed ham, chips, St Ewe’s free-range eggs, grilled pineapple (gf) 12.50
- Vegan burger, 100% plant-based patty, vegan cheese, lettuce, tomato, chips, paprika salt (vg) 14.50

### MAINS
- Chicken Milanese, green beans, crispy potato, smoked bacon & garlic butter 14.50
- Crispy pork belly, roasted turnips & apples, black pudding mash, hispi cabbage, cider sauce 14.50
- Baked Cornish cod, potato cake, purple sprouting broccoli, broad beans, spinach & garlic cream (gf) 17.50
- Pan fried monkfish, braised octopus, tomato, dill, aioli (gf) 18.00
- Roast lamb rump, heritage carrots, carrot purée and salsa verde (gf) 17.50
- Roast sweet potato, tender stem broccoli, lentils, blue cheese, candied walnuts (v, gf) 14.50

### STEAKS
- Our 28-day dry aged steaks are served with field mushroom, vine tomatoes, watercress and chips (gf)
  - 10oz Rump steak 18.50
  - 8oz Sirloin on the bone 23.50
- Add a sauce or butter:
  - Peppercorn sauce 2.00
  - Garlic butter 2.00
  - Chimichurri sauce 2.00

### SIDES (v, gf)
- Chunky chips 3.50
- Sweet potato wedges 3.50
- Tender-stem broccoli 3.50
- Heritage carrots, dukkah 3.50
- Creamed potatoes 3.50
- Dorset mixed leaves, olive & Parmesan salad 3.50
PUDDINGS MADE WITH LOVE (v)
Apple & strawberry crumble, vanilla custard (gf)     6.00
Dark chocolate mousse, rum soaked cherries, chantilly cream (gf)    7.00
Sticky date & toffee pudding, toffee sauce, vanilla ice cream    6.00
Cotswold gin & tonic cheesecake, meringue, lemon sorbert, lime curd    6.00
Lemon posset, raspberries, shortbread biscuit (gfo)    6.00
British cheeses, chutney, crackers, accompaniments (gfo)    8.50
Nearly full? Affogato; vanilla ice cream, single espresso    4.00

DIGESTIFS
Armagnac - 25ml  3.80
Hennessey – 25ml  3.90
Tia Maria – 25ml  3.60
Baileys - 50ml  3.90
Cockburns Port - 50ml  2.70

SINGLE MALTS
Cotswold Whisky - 25ml  3.75
Oban - 25ml    4.50
Dalwinnie - 25ml  4.40
Johnnie Walker Black label - 25ml  3.90
Laphroaig - 25ml  4.00

HOT DRINKS
Clifton coffee
Americano  2.75
Latte    3.00
Cappuccino  3.00
Mocha  3.50
Espresso  1.50
Double espresso  2.25
Flat White  2.90
Macchiato  2.50
Dark hot chocolate  3.50
Dark hot chocolate deluxe  4.00

Canton teas
English breakfast  2.25
Earl grey  2.50
Peppermint  2.50
Jade tips green  2.50
Lemongrass and ginger  2.50
Red berry and hibiscus  2.50
Wild rooibos  2.50
Syrup shot 0.75

OUR SUPPLIERS
Ruby & White Butchers, Bristol
The South West’s leading purveyor of bespoke meats.
Kingfisher, Brixham
Local sourcing means fresher fish, supplied by our friends at the famous Brixham Fish Market.
Granny Gothards
Artisan, award winning and lovingly handmade ice creams from organic milk in Taunton, Somerset.
Arthur David, Chew Valley
The West’s best green grocer, delivering the freshest fruit and veg to our kitchens.
La Chasse
Fantastic local products, including game and salami’s, grown and reared across the West Country.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed.
Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee
the total absence of allergens in our dishes. v - Vegetarian | gf - Gluten Free | gfo - Gluten Free if requested | vg - Vegan