



NIBBLES

Maple Glazed Chipolatas 6 Crispy Potato Skins, Chive Cream 5 Pink Peppercorn Squid 9
Smoked Almonds 4 Quail Eggs, Celery Salt 6 Big Green Olives 4

MAINS

Golden Bubble & Squeak 9
Two Fried Eggs & Crispy Streaky Bacon

Grilled Chicken Club Salad 12
Free-range Chicken Breast, Baby Gem, Soft Boiled Egg, Vine Tomato, Crispy Bacon

Smashed Avocado on Toasted Sourdough 9
Poached Eggs, Rocket, Chilli

Summer Garden Vegetable Risotto 11
Courgette, Garden Peas, Aged Parmesan, Candied Olives

Roasted Breast of Chicken 13
Seasonal Greens & Creamy Chorizo Sauce

Chopped Summer Salad 9
Avocado, Isle of Wight Tomatoes, Radishes, Baby Gem

Linguini of Devon Crab 16
Spring Onions, Chopped Chilli & Garlic

Dry-Aged Tunley Farm 8oz Sirloin 24
Thick Cut Chips, Roasted Vine Tomatoes, Pink Peppercorn Sauce

Golden Beer Battered Haddock & Thick Cut Chips 13
Garden Peas, Grilled Lemon, Tartare sauce

Steak Night Every Thursday

8oz Tunley Farm Rump Steak 13
Thick Cut Chips & Roasted Vine Tomatoes

Full Menu Also Available

Tunley Farm Sunday Roasts

Roast Dry-Aged Beef Ribeye 24
Thyme & Duck Fat Roasted Potatoes,
Yorkshire Puddings, Spring Greens,
Root Veg & Braising Jus

Served Every Sunday 12-4pm

SANDWICHES

Ham & Cheese Toastie 7
Rocket & Red Onion Salad

A Proper Bacon Sandwich or Bap 5
Add a Fried Egg 1.5

Roast Chicken & Avocado Sandwich 10
Sweet Chilli Mayo, Gem Lettuce, Fries

SIDES

Thick Cut Triple Cooked Chips 4

Truffle & Parmesan Fries 4

Grilled Chilli Broccoli 4

Garlic & Herb Baby Potatoes 4

Buttered Seasonal Greens 4

PUDDINGS

Sticky Toffee Pudding 6
Vanilla Ice Cream

Eton Mess 6
Whipped Cream, Meringue, Strawberries

Local Artisan Cheeses 9
Homemade Chutney & Seeded Crackers

Local Ice Creams 5
Chocolate Flake

125ml measure of all wines available by request. Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. We are very grateful for any feedback.



	125ml	175ml	Bottle
Whites			
Jean Paul Sec, Gascogne, France		5	21
Pinot Grigio, Principato, Veneto, Italy		6	24
Chardonnay Les Grenadiers, IGP Cotes de Thongue, France		7	28
Picpoul de Pinet, Domaine Morin Langaran, France		7	33
Sauvignon Blanc, Sileni, Marlborough, New Zealand		8	35
Mâcon-Villages Chardonnay, 'Bel-Air', Burgundy, France		9	39
Rosé			
Chiaretto Rosato, Poderi del Roccolo, Veneto, Italy		6	25
Maris Rosé de Nympe Emue 'Organic', Languedoc, France		8	33
Reds			
Nero D'Avola, Torre Saracena, Sicily		5	21
Pasari Merlot Recas Cramele, Transylvania		5	22
Soldier's Block Shiraz, Australia		6	25
Pinot Noir, Les Volets, Languedoc, France		7	28
Santa Florentina Fairtrade Organic Malbec, Argentina		7	30
Château Cardinal, Montagne Saint-Emilion, France 2018		11	45
Sparkling			
Prosecco Bio, Organic Extra Dry, Veneto	6		33
J.Laurens 'les Graiménous', Cremant de Limoux	9		48
Draught Beers			
	abv		pint
San Miguel Especial	4.8%		5.5
Birra Poretti, Campo Dei Fiori, Italy	4.6%		6
Empress Organic Gluten Free Lager, England	4.8%		6.5
Tribute, Cornwall	4.8%		5
Hobgoblin Ale, Wychwood Brewery, Witney, Oxfordshire	4.5%		6
Thatchers Gold or Dry Cider, Somerset	4.8%		5
Somersby Blackcurrant Cider	4.5%		6
Guinness	4.4%		6.5

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