

THIRSTY?

We pride ourselves on our extensive drinks line up and the fact that there's always a perfect drink just for you. Whether it's a cool beer, a stem of bubbles, a perfect G&T or a goblet of your favourite red; there really is something for everyone. Cheers!

SPRITZ & FIZZ

Cuatro Spritz £7 Bacardí Añejo Cuatro, passionfruit syrup & Prosecco topped w/ soda

Pink Gin Fizz £7 Bosford Rosé Gin & Prosecco topped w/ lemonade

Aperol Spritz £7 Aperol liqueur & Prosecco topped w/ soda

La Poire Grand Fizz £7 Grey Goose La Poire & St-Germain topped w/ soda

Chambord Spritz £7 Chambord liqueur & Prosecco topped w/ soda

Elderflower Spritz £7 St-Germain & Prosecco topped w/ soda

TWO FOR £10

Everyday between 5-7pm why not grab a friend & enjoy two of your favourite spritz for just £10!

LONG DRINKS

Spirits presented in the way we think they should be!

Goose Screwdriver £9 Grey Goose vodka & Patrón Citrónge w/ fresh orange juice

Spiced Bacardí Highball £7 Bacardí Spiced rum, Patrón Citrónge, ginger beer & fresh lime

Lynchburg Lemonade £7 Jack Daniel's No. 7, Patrón Citrónge, topped w/ lemonade & fresh lemon

Slane & Dry £8 Slane Irish whiskey & Fever-Tree dry ginger ale w/ fresh lime

SOFT DRINKS

Heartsease Farm Premium Pressé 330ml | £2.5

Raspberry Lemonade | Traditional Lemonade

Elderflower | Apple & Rhubarb

Fruit Juices | 400ml £2.5

Orange | Apple | Cranberry

Mineral Water

Still | 330ml £2.5 | 750ml £3.7

Sparkling | 330ml £2.5 | 750ml £3.7

HI & WELCOME BACK TO SUNDAYS AT THE PUB...

It's great to be looking after you again! As things settle down and get back to normal we may experience supply chain issues and some menu items may therefore not be available every day. Thank you for your patience... Cheers!

SMALL PLATES

Soup of the Day £5.5 w/ multigrain bloomer (ve, gfo)

Bubble & Squeak £6 w/ poached egg & hollandaise sauce (v) *add bacon £1*

Crayfish & Avocado £7 w/ baby gem, cucumber, granary bloomer (gfo)

Keralan Falafel £6 w/ pickled veg, Keralan hummus & flat bread (ve)

Salt & Pepper Squid £7 w/ lime mayo

“Buffalo” Cauliflower £6 w/ celery & Sriracha hot chilli & yoghurt dip (ve)

Shrooms on Toast £6 Pan-fried chestnut mushrooms w/ peppercorn sauce & stilton (v, gfo)

LARGER PLATES

8oz Sirloin Steak £18 w/ fries or salad & your choice of peppercorn sauce, béarnaise sauce or garlic butter. (gfo)

Ham, Egg & Chips £12 Home cooked ham, fat chips, fried egg & peas (gfo)

Scampi, Peas & Fries £14 w/ homemade tartare sauce

Fish & Chips £14 Beer battered cod & fat chips w/ mushy peas & tartare sauce

Kedgeree £11 w/ smoked haddock, curried rice, egg & spring onions (gf)

SUNDAY ROASTS

All of our roasts are served w/ seasonal vegetables, roast potatoes & Yorkshire pudding

Roast Beef £15 Topside of grass fed beef

Roast Chicken £14 Free range & corn fed

Roast Leg of Lamb £14 Naturally reared & grass fed

SIDES & MUST TRY SIDES

Chestnut Mushrooms (ve, gf) | Naked Slaw (ve, gf)

Wilted Spinach (ve, gf) | Julienne Fries (ve)

Seasonal Salad (ve, gf) | Seasonal Greens (ve, gf)

Mashed Potato (v, gf) | Chunky Slaw (v, gf)

Each side £3.5 | Any three for £9

Dietary Needs, Allergens & Intolerances

If you have a food allergy or intolerance, please advise a team member when ordering your food. Even if you are a regular customer please inform us as our ingredients and recipes can change from time to time. Our fish may contain bones, our game may contain shot & our nuts definitely contain nuts!

We produce our food in kitchens where allergens are handled by our teams, and where equipment and utensils are used for multiple menu items, including those containing allergens. All of our fryers are used to cook products that may contain gluten. While we try to keep things separate we cannot guarantee any item is allergen free. If you like the look of something that isn't vegan or gluten-free please speak to a member of our team & we will do our utmost to adjust dishes for your dietary requirements. (V) Vegetarian | (VE) Vegan | (VEO) Vegan Option | (GF) Gluten Free | (GFO) Gluten Free Option

SALADS & LIGHTER PLATES

“Gin” Penne Arrabiata £7 Penne w/ a splash of Sevilla orange Gin, tomato, olives, chilli, onion & ‘Parmesan’ style cheese (v, veo)

Risotto £10 w/ asparagus, artichoke & roasted tomato & ‘mozzarella’ style cheese (ve, gf)

Chipotle Burrito Bowl £9 Gem lettuce, wild rice & black beans w/ avocado, tomato, grated mature cheddar, sour cream, chillies & chipotle dressing (v)

Hoisin Duck Salad £11.5 Shredded duck, spring onion, baby spinach, cucumber, sesame oil & hoisin sauce

Superfood Salad £9 Quinoa, puy lentils & mixed wild rice w/ tenderstem broccoli, kale, grated carrot & beetroot, red peppers, pomegranate & orange dressing (ve, gf)

Flatbread Salad £9 Hummus, rocket, red peppers, red onion, roasted beetroot & butternut squash & feta w/ balsamic glaze (v, veo)

Greek Salad £9 w/ cucumber, cherry tomatoes, olives, feta, tzatziki & grilled flatbread (veo, gfo)

Add home-cooked ham, chorizo, shredded duck, grilled chicken, feta, (ve) avocado, artichoke or (ve) falafel to any of our salads or lighter plates £3.5

BURGERS

Beef Bourguignon Burger £15 Pretzel bun stuffed w/ pulled beef brisket Bourguignon, Monterey Jack cheese, charred lettuce, red onion & streaky bacon w/ mustard mash dressing

Classic Beef Burger £12 Brioche bun w/ 100% ground steak, lettuce, tomato, red onion & burger sauce

Buttermilk Chicken £13 Pretzel bun w/ bacon, lettuce, red onion, sweetcorn & maple syrup

Classic Jackfruit Burger £12 Pretzel bun w/ baby gem, tomato, red onion, gherkin & vegan mayo (ve)

Halloumi & Tempura Veg £11 Brioche bun w/ lettuce, tomato, red onion & sweet chilli sauce (v)

Mac ‘n’ Cheese £16 Brioche bun w/ 100% ground steak burger, bacon, mac ‘n’ cheese patty, lettuce, red onion & tomato

Smokehouse Jackfruit £13 Pretzel bun w/ baby gem, tomato, red onion, gherkin, vegan cheese & smoky BBQ sauce (ve)

Go Naked? Lose the bun and add a salad | Upgrade to sweet potato or fat chips for £1.5 | Add cheese £1 | Add bacon £1

DESSERTS

Belgian Chocolate & Raspberry Torte £6.5 w/ raspberry coulis & vanilla ice cream (ve)

Crème Brûlée Cheesecake £6.5 w/ mulled winter berries & Chantilly cream (v, gf)

Eton Mess £6.5 British classic w/ strawberries & double cream (v)

Limoncello Tart £6 w/ pistachio ice cream (v)

Apple & Cinnamon Crumble £6 w/ vanilla ice cream or custard (v, veo)

Indulgent Dessert Sharer £14 Eton Mess, Crème Brûlée Cheesecake & Chocolate Brownie

Chocolate Brownie £6 w/ vanilla ice cream & chocolate sauce (v, gf)

Nutella Gnocchi £6.5 Nutella filled mini doughnuts w/ vanilla ice cream (v)

Ice Creams & Sorbets From Yarde Farm, Devon Your server will tell you about today's flavours (v)

2 scoops £3.5 | 3 scoops £5

British Cheeseboard £7 Per Person Cornish Brie, Wensleydale, Clawson Stilton, Applewood Cheddar, cracker selection, grapes, red onion chutney & rosemary infused honey (v)

THE GIN & TONIC

Our 70ml Gin & Tonic 'Signature Serve' provides maximum flavour & delight!

Modern Classics *Old school cool & clean flavours*

Beefeater 37.5% | £9 Fever-Tree Indian Tonic w/ lemon & juniper.

Bosford Rose 37.5% | £9 Fever-Tree Indian Tonic w/ strawberries & raspberries.

Chase GB 40% | £9 Fever-Tree Mediterranean Tonic w/ ginger & lemon.

Crowd Pleasers *The new kids on the block making gin the thing once again*

Star of Bombay 47.5% | £10 Fever-Tree Mediterranean Tonic w/ orange.

Martin Millers 40% | £10 Fever-Tree Elderflower Tonic w/ strawberry & crushed black peppercorns.

Tarquin's 42% | £10 Fever-Tree Mediterranean Tonic w/ pink grapefruit & fresh thyme.

Adventurous *Making waves and setting the bar*

Oxley 47% | £11 Fever-Tree Indian Tonic w/ rosemary.

Tarquin's Seadog Navy 57% | £11 Fever-Tree Aromatic Tonic w/ orange & rosemary.

Pink Pepper 44% | £11 Fever-Tree Mediterranean Tonic w/ grapefruit.

Guest Gin | We are proud of our range of gins & are always on the lookout for tasty additions. Ask your server about our current guest gin & feel free to recommend your favourite & we'll order it in for you!

DRAUGHT BEERS & CIDERS

Amstel £4.5 | Netherlands 4.1%

Heineken £5.1 | Netherlands 5%

Birra Moretti £5.5 | Italy 4.6%

Peroni £5.7 | Italy 5.1%

Icebreaker Pale Ale £6 | England 4.5%

Guinness £5.1 | Ireland 4.1%

Orchard Thieves £5.1 | England 4.5%

Real Ale | Your server will tell you about today's cask conditioned collection

BOTTLED BEERS & CIDERS

Estrella Damm £4.7 | Spain 4.6% | 330ml

Corona £4.9 | Mexico 4.5% | 330ml

Peroni Gluten Free £4.8 | Italy 5.1% | 330ml

Punk IPA £5 | Aberdeenshire 5.6% | 330ml

East Coast IPA £4.6 | England 3.6% | 500ml

Lefte Blond £5 | Belgium 6.6% | 330ml

Blue Moon £4.7 | USA 5.4% | 330ml

Rekorderlig Cider Sweden 4% | 500ml
Various flavours £5.3

Erdinger Alkoholfrei £3.9
Germany <0.5% | 500ml

Heineken Zero £3.6
Netherlands <0.5% | 330ml

STICKIES & SWEETS

Ginestet Classique Sauternes
Bordeaux, France | Aromas of rich honey & sweet florals. Rich & smooth w/ apricot flavours & a faintly citrus finish.
125ml £6 | 50cl btl £25

Warre's LBV 2010
Douro, Portugal | Marvellous balance & subtlety w/ a long finish.
100ml £4 | 75cl btl £28

Domaine Fiumicicoli Muscatellu
Corsica, France | Organic | Ruby-coloured & unoaked w/ Aromas of strawberry jam & allspice. Fresh & aromatic w/ flavours of cherry & orange peel.
125ml £6 | 50cl btl £25

Graham's 10 Year Old Tawny
Douro, Portugal | Rich, dried fruit flavours w/ hazelnut, figs & toffee notes.
100ml £5.5 | 75cl btl £39

WHITE WINE

Crisp & Fresh

Mokoblack Sauvignon Blanc btl £32
Marlborough, New Zealand | Crisp & refreshing. Zesty citrus, passionfruit & gooseberry w/ tropical fruit flavours.

The Rambler White 175ml £4.75 | 250ml £6.65 | btl £19
Western Cape, South Africa | Jasmine & lemon flowers & packed w/ tangy fruits. Soft & incredibly moreish.

Il Badalisc Pinot Grigio 175ml £6 | 250ml £8.4 | btl £24
Venezie, Italy | Pinot Grigio as it should be. Apple aromas w/ subtle hints of peach. Crisp & citrusy.

Aromatic & Fruity

La Battistina Gavi btl £31
Piemonte, Italy | Aromatic & zesty nose w/ apple, lime & white flowers. Juicy apple & lemon flavours.

L'Ormarine 'Carte Noire', Picpoul de Pinet 175ml £6.75 | 250ml £9.45 | btl £27
Languedoc, France | Fresh & dry w/ white fruits, citrus & ripe melon. Well balanced & zippy on the palate.

Novas Gran Reserva Riesling 175ml £6.75 | 250ml £9.45 | btl £27
Valle de Bio-Bio, Chile | Organic | Flavours of fresh limes w/ steely minerality & gentle honeysuckle notes.

Rich & Rounded

Ontañón Vetiver Rioja Blanco btl £30
Rioja, Spain | Aromas of pear & jasmine, w/ tropical notes. Palate of pineapple, vanilla & crisp lemon acidity w/ brioche notes on the finish.

Silver Myn Sauvignon Blanc 175ml £5.75 | 250ml £8.05 | btl £23
Stellenbosch, South Africa | Classically racy Sauvignon w/ tropical fruit, lime & gooseberry aromas.

Les Volets Chardonnay 175ml £6.25 | 250ml £8.75 | btl £25
Roussillon, France | For those looking for a high quality Chardonnay, this punches well above it's weight.

PROSECCO, ENGLISH SPARKLING & CHAMPAGNE

Fontessa Prosecco Spumante Brut 125ml £5.75 | btl £26
A lively fresh & fruity fizz w/ aromas of citrus & green apples.

Lunetta Rosé Spumante Brut 125ml £6 | btl £27
A fresh & dry sparkling rosé w/ freshly crushed red berries on the nose.

Henners Brut btl £38
A lively palate w/ apples & pears mixed w/ toasted brioche to create a complex & more-ish palate.

Henners Reserve btl £50
Zesty w/ crisp apple & lime fruit w/ a fine & persistent fizz. The finish is long & very elegant.

Henners Brut Rosé btl £40
Beautifully fresh & characterful red fruit nose & palate w/ cranberry, strawberry & morello cherry.

Laurent-Perrier Cuvée Brut Rosé NV btl £85
Wonderful pink Champagne, intensely fruity w/ a fine mousse.

RED WINE

Velvety & Smooth

Vega del Rayo Rioja Vendimia Seleccionada btl £30
Rioja, Spain | Warm spice, ripe plum & cherry on the nose. Richly flavoured w/ black fruit & a slightly smoky, spicy character.

Sierra Grande Merlot 175ml £5.75 | 250ml £7.7 | btl £22
Valle Central, Chile | Plum & cherry aromas w/ peppery spice & a touch of savouriness. Juicy & fresh w/ soft red fruits.

Da Vero Nero d'Avola 175ml £6 | 250ml £8.4 | btl £24
Sicilia, Italy | Organic | Aromas of ripe black fruit w/ a hint of spice. Full flavoured w/ rich plum & bramble fruit character.

Rich & Spicy

Versante Primitivo btl £30
Puglia, Italy | Plum & cherry aromas w/ white pepper spice. Jammy, blackberry & plum fruit balanced by fresh acidity.

Cape Heights Shiraz 175ml £6.25 | 250ml £8.75 | btl £25
Western Cape, South Africa | Fresh & vibrant w/ classic cranberry fruit, subtle black pepper & a long, essential finish.

Nieto Malbec 175ml £6.75 | 250ml £9.45 | btl £27
Mendoza, Argentina | A big & bold blockbuster from 40+ year old vines. Blackberry plum fruit & sweet spice w/ silky texture, clove, pepper & cinnamon spice.

Light & Fresh

Sileni Cellar Selection Pinot Noir btl £33
Hawkes Bay, New Zealand | Soft & silky. Fresh & bright red fruits w/ a subtle savoury character & gentle spices.

Les Pivoines, Beaujolais Villages 175ml £6.75 | 250ml £9.45 | btl £27
Beaujolais, France | Bright & fruity w/ juicy crushed strawberries & cherries. Soft, approachable & great slightly chilled.

Borsao Garnacha 175ml £4.75 | 250ml £6.65 | btl £19
Campo de Borja, Spain | Soft & juicy w/ plum & berry fruit aromas, bramble characters & a gentle lick of spice.

ROSÉ WINE

La Ruchette Dorée, Côtes du Rhône Rosé btl £27
Rhône, France | Vibrant & full flavoured w/ redcurrant, wildflower & raspberry characters.

Cuvée Jean-Paul Rosé 175ml £5.25 | 250ml £7.35 | btl £21
Gascony, France | Dry w/ aromas of crushed berries, a burst of fruit & a refreshing finish.

FINE WINE
WEDNESDAYS



Every Wednesday from midday enjoy £10 off any of our selected bottle only wines.