



# WINTER MENU

FRESH - SEASONAL - LOCAL

## WHILE YOU WAIT

Garlic ciabatta **V** **GF** 3.75  
*add cheese 50p*

Marinated olives **VE** **GF** 3.50

Honey mustard  
pork chipolatas 5.95

Crispy fried whitebait **GF** 4.95  
dusted with cayenne pepper,  
Cold Pressed Oil Company mayonnaise

Bread board **V** 4.95  
salted butter, balsamic syrup,  
Cold Pressed Oil Company rapeseed oil

## DESSERTS

Blackberry and apple crumble tart **\*\*** **GF** 6.50  
vanilla custard

Sticky toffee pudding **V** **GF** 6.25  
salted caramel sauce, vanilla ice cream

Traditional Christmas Pudding 6.50  
brandy sauce, redcurrants

Irish cream cheesecake 6.50  
dark chocolate sauce

Chocolate orange tart **VE** **GF** 6.25  
raspberry coulis, macerated raspberries

Salted caramel chocolate brownie **V** **GF** 6.25  
dark chocolate sauce, vanilla ice cream

Local ice cream **GF**  
2 scoops 3.95 | 3 scoops 5.25  
chocolate | vanilla | strawberry |  
honeycomb | salted caramel | cherry

Local sorbet **VE** **GF**  
2 scoops 3.95 | 3 scoops 5.25  
lemon | raspberry | mango

## STARTERS

Homemade soup of the day **VE** **GF** 5.95  
fresh bread

Smoked haddock and leek tart **GF** 8.95  
served warm, Kingfisher Farm watercress,  
rocket pesto dressing

Crispy fried calamari **GF** 7.95  
dressed rocket, Cold Pressed Oil Company  
'Nduja mayonnaise

Chef's chicken liver parfait **GF** 6.75  
onion marmalade, garlic crostini,  
dressed Secretts' baby leaves

Smoked duck salad **GF** starter 8.95 | main 14.95  
Secretts' baby leaves, balsamic pickled onions,  
beetroot and carrot

Roasted cauliflower and  
blue cheese salad **V** **GF** 7.25  
caramelised onion marmalade, brioche  
croutons, Kingfisher Farm watercress

## DELI BOARDS

Perfect for grazing or as a main for one

Whole baked Camembert **V** **GF** 15.95  
infused with rosemary and garlic,  
onion marmalade, toasted ciabatta

Winter board **GF** 19.95  
Chef's chicken liver parfait, honey mustard  
pork chipolatas, crispy fried calamari,  
smoked mackerel fillet, houmous, olives,  
Secrett's baby leaves, rustic breads

## BRITISH CHEESE BOARD

grapes, celery, fig relish,  
artisan crackers **GF** 9.50

Rosary Ash  
goat's cheese with a mousse-like texture  
and a natural acidity, made from  
pasteurised milk and vegetarian rennet

Oxford Baby Blue  
a creamy, semi-soft blue cheese  
with a mellow blue flavour

Tunworth  
a British Camembert inspired soft cheese,  
soft creamy texture with a nutty flavour

Sussex Charmer  
from West Sussex; a creamy mature cheddar  
taste with the zing of Parmesan

## MAINS

Battered haddock and chips **GF** 14.50  
fresh from Brixham Fish Market,  
sautéed peas, tartare sauce

8oz Prime English sirloin steak **GF** 24.95  
chips, roasted beef tomato, grilled flat  
mushroom, Kingfisher Farm watercress  
*Add your choice of blue cheese glaze,  
peppercorn sauce or garlic butter £1.50*

Wild boar and apple sausages 14.95  
buttered mash, sautéed greens,  
red wine and balsamic onion jus

Steak and St Peter's Ale pie **GF** 15.50  
beef and mushrooms braised in  
St Peter's dark ale, encased in pastry,  
sautéed mixed greens, buttered mash

Grilled fillet of sea bass **GF** 16.95  
crushed new potatoes,  
creamed leeks, crayfish tails

Slow roasted barbary duck leg **GF** 16.95  
mash potato, a rich pancetta,  
white bean and spinach cassoulet

Sweet potato, mushroom  
& spinach pie **V** **\*\*** **GF** 14.50  
thick creamy sauce, encased in shortcrust  
pastry, sautéed mixed greens, buttered mash

Prime British beef burger **GF** 14.95  
smoked bacon, mature cheddar, beef tomato,  
gem lettuce, red onion, gherkin, tomato relish,  
Cold Pressed Oil Company mayonnaise,  
toasted brioche bun, chips  
*Double up your burger patty £4.50*

Squash, spinach and sage stuffed  
flat mushroom **VE** **GF** 12.95  
herb crumb, roasted root vegetables,  
sautéed mixed greens, rich mushroom sauce

## A BIT ON THE SIDE

chips | buttered mash | crushed new potatoes **GF** 3.95  
sautéed mixed greens | roasted root vegetables | Secretts' baby leaf salad **GF** 3.50

## GREEN PLATE POLICY ALLERGENS & INTOLERANCES

Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts. If you have any allergies or intolerances your food should be served on a green plate. **Please do not consume anything not served on a green plate.**

**V** = VEGETARIAN DISH

**VE** = VEGAN DISH

**\*\*** = CAN BE ADAPTED TO VEGAN ON REQUEST

**GF** = USES NON GLUTEN CONTAINING  
INGREDIENTS (NGCI)

**GF** = CAN BE ADAPTED TO USE NON GLUTEN  
CONTAINING INGREDIENTS ON REQUEST





# DRINKS MENU

## BOTTLED BEERS & CIDERS

	ml	ABV	
San Miguel	330ml	5%	3.00
Corona	330ml	4.6%	4.10
Brooklyn Lager	355ml	5.2%	4.60
Celia Gluten Free	330ml	4.5%	4.60
Tilford Ale	500ml	3.7% - 4.5%	4.70
Rothaus Tannenzapfle Non-Alcoholic	330ml	>0.5%	3.95
Kopparberg Pear Cider	500ml	4.5%	5.10
Kopparberg Strawberry & Lime Cider	500ml	4.0%	5.10
Kopparberg Naked Apple Cider	500ml	4.5%	5.10

## GIN SELECTION

All prices include a Fever-Tree mixer of your choice

	25ml	50ml
Bombay Sapphire	6.50	8.50
Hayman's	6.95	9.25
Mews	6.95	9.25
Silent Pool	6.75	8.95
Twisted Nose	6.95	9.25
Gorilla Silverback	6.75	8.95
Bosford Rose	6.50	8.50
Chase GB	6.95	9.25
Chase Pink Grapefruit	7.50	9.95
Chase Rhubarb and Apple	7.50	9.95
Hawthorn's	6.95	9.25
Sipsmith	6.95	9.50
Star of Bombay	7.25	9.75
Hendrick's	6.95	9.25

## COCKTAILS

PG&T <i>Williams Pink Grapefruit Gin, Fever-Tree Mediterranean Tonic Water, pink grapefruit</i>	7.50
Hendrick's Twist <i>Hendrick's Gin, Fever-Tree Elderflower Tonic Water, fresh cucumber</i>	6.95
Bombay Bramble <i>Bombay Bramble Gin, Fever-Tree Mediterranean Tonic Water, fresh lemon</i>	7.50
Apes and Apples <i>Monkey Shoulder Whiskey, Britvic 55 Apple, mint leaves</i>	8.95
Espresso Martini <i>Eristoff vodka, Tia Maria, Mozzo Hampshire roasted coffee, coffee beans</i>	8.95
Grey Goose Le Fizz <i>Grey Goose vodka, St Germain Liqueur, Bottlegreen elderflower cordial, lime, soda water</i>	8.50
Sparkling Chambord <i>Chambord liqueur, Botter Prosecco</i>	8.95
Sparkling Elderflower <i>St Germain Elderflower liqueur, Botter Prosecco</i>	8.95

## NON-ALCOHOLIC COCKTAILS

Elderflower Spritz <i>Bottlegreen elderflower cordial, freshly squeezed lime, apple juice, lemonade</i>	4.95
Feisty Virgin Mary <i>Turner Hardy and Co.'s spicy twist of a Virgin Mary from the Isle of Wight</i>	3.95
Moscow Mule <i>Fever-Tree Ginger Beer, sugar syrup, apple juice, fresh mint</i>	5.50
Spice and Tonic <i>Seedlip Spice 94, Fever-Tree Premium Indian Tonic Water, pink grapefruit</i>	5.75

## WINES BY THE GLASS

	125ml	175ml	250ml	Bottle
<b>White</b>				
Plate 95, Sauvignon Blanc, Chile	4.50	5.75	6.95	19.95
Spearwood, Chardonnay, Australia	4.50	5.75	6.95	21.95
Chateau Carbonneau, 'Margot' Sauvignon Blanc, Bordeaux, France	4.60	5.85	7.35	22.50
Lytic, Pinot Grigio, Italy	4.60	5.85	7.35	22.50
<b>Rosé</b>				
Marqués de Alfamen Rosé, Spain	5.00	5.95	7.50	22.50
Chateau Carbonneau, 'Lulu' Rosé, Bordeaux, France	5.25	6.25	7.95	22.95
<b>Red</b>				
Plate 95, Merlot, Chile	4.50	5.75	6.95	19.95
Bone Orchards, Malbec, Chile	4.60	5.85	7.50	22.50
Chateau Carbonneau, 'Classique', Bordeaux, France	4.60	5.85	7.35	22.50
Casa del Marques, Crianza Rioja, Spain	5.50	6.75	8.95	26.50
<b>Sparkling</b>				
Botter, Prosecco Spumante, Italy	6.50			26.95

## WINES BY THE BOTTLE

<b>Sparkling</b>		
Albury Estate Classic Cuvée, Surrey, UK		44.95
Hattingley Valley, Cuvée, Hampshire, UK		47.50
Hattingley Valley, Rosé, Hampshire, UK		57.50
Tattinger Brut, Champagne, France		57.50
Tattinger Rosé, Champagne, France		62.95
<b>White</b>		
Paparuda, Riesling, Romania		21.50
Millstream, Chenin Blanc, South Africa		21.95
Morita, Viognier, Argentina		22.95
Cuvee Thetis, Picpoul de Pinet, France		26.95
Willowglen, Gerwurztraminer, Australia		27.95
Terre del Barolo Gavi, Italy		28.95
Esk Valley, Sauvignon Blanc, New Zealand		31.95
Domaine Millet, Petit Chablis, Burgundy, France		34.95
Les Pierres Blanches, Sancerre, France		37.95
Laxas Albarino, Rias Baixas, Spain		39.50
Savigny-Les Beaune Blanc, Jean-Jaques		46.95
<b>Red</b>		
Lazy Bones, Shiraz Cabernet, Australia		21.95
Las Ondas, Pinot Noir, Chile		23.50
Chateau Carbonneau, 'Sequoia', Bordeaux, France		25.95
Vitti Negroamaro, Cantine San Marzano, Italy		27.95
Macon Rouge, Terres Secretes, France		27.95
Jardim de Estrela Dao, Portugal		27.95
Fin Del Mundo, Malbec, Argentina		27.95
Fleurie Pigneonnier du chapitre, Beaujolais, France		29.95
Vesevo Aglianico, Benevento, Italy		30.95
Casa Del Marques, Rioja Reserva, Spain		32.95
Barolo, Varej, Italy		47.95
Cote-Rotie Niero, Rhone Valley, France		59.95
<b>Dessert</b>		
Errazuriz 'Late Harvest' Sauvignon Blanc, Chile		23.95
Recioto Della Valpolicella, Cantina di Negrar, Italy		29.95

