

GROUSE & ALE

NIBBLES & SHARING

Mixed pimento olives (vg)

with peppers, garlic and pickles 4.00

Crispy stone-baked pizza bread (vg)

with garlic and thyme 5.00
add caramelised red onion and mozzarella (v) 1.50

Whole baked camembert (v)

with garlic and rosemary camembert for two, with warm baguette and baton crudités 11.50

STARTERS

Soup of the day (v)

with warm crusty bread 5.50

Roasted tri-coloured beetroot (vg)

with horseradish salad and pomegranate pearls 6.00

Half pint prawn & crayfish cocktail

with shredded lettuce and toasted sourdough 7.50

Crispy squid rings with whitebait

garlic aioli and lemon 7.00

Smoked salmon, rocket, tomato & caper salad (gf)

with dill crème fraîche 7.00

Pâté in a pot

with wholegrain toast 7.00

** chef's choice changes weekly **

Creamed garlic mushrooms on rustic toast (v)

with poached hen's egg 7.00

FROM THE STOVE AND OVEN

Salmon teriyaki

egg noodles, bean sprouts, edamame beans 15.00

Fillet of sea bass (gf)

crushed salt roasted new potatoes, wilted spinach, sauce vierge 16.00

Chicken saltimbocca

spinach, dauphinoise potato, charred baby carrots, marsala sauce 15.00

Fillet of lamb wellington

boulangère potatoes, peas parisienne, heritage carrots, madeira sauce 19.00

Baked lentil and bean cottage pie (vg)

with steamed market greens 13.00

Beet bourguignon (vg)

with celeriac mash 14.00

FROM THE GRILL

Exmoor beef, 28 day aged, served with triple-cooked chips, onion rings, mushroom and roast tomato, wild garlic butter or peppercorn sauce

Sirloin 19.50

Centre cut pavé of rump 18.00

Rib eye 18.00

Piri Piri deboned half chicken 14.50

skinny fries, salad, dry slaw, lime mayo

SIDES all 3.50

Triple-cooked chips (vg, gf)

Onion rings (vg)

Skinny fries (vg, gf)

(cheese add 1.00 v)

Market vegetables (v)

Roasted sweet potato wedges (vg, gf)

Mixed house salad (vg)

Please also see this week's specials menu

YOUR FAVOURITES

Gourmet burger

crisp leaves, beef tomato, relish, onion ring, gherkin, proper chips, slaw 12.00

Add cheddar or stilton, 1.50 add smoked bacon 1.50, add smoked brisket 2.00

Rebellion beer battered haddock

Triple-cooked chips, mushy peas, tartare sauce, wedge of lemon 13.50

Treacle glazed gammon ham, two free range eggs, proper chips (gf)

pot of mint buttered peas 13.00

Guinness-braised shin of beef pie

whole shortcrust pastry, buttered mash, steamed market vegetables, gravy 13.50

STONE-BAKED PIZZA

We make and prove all our bases on site, using the finest 00 Italian flour

All aglio (vg)

pizza bread with garlic and thyme 5.00

(add caramelised red onion and mozzarella (v) 1.50)

Tricolore (v)

tomatoes, mozzarella, oregano and basil 10.00

Salsiccia piccante

pepperoni, chorizo, tomatoes and jalapenos 12.00

Di capra (v)

goats' cheese, red onion marmalade, tomato sauce, red peppers, pine nuts, fresh pesto and basil leaves 12.00

Quattro carne

chorizo, pepperoni, pulled pork, chicken and chilli 13.50

Pollo alla piastra

torn griddled chicken, herb-roasted tomatoes, Mediterranean vegetables 12.00

SALADS

Aromatic duck salad (gf)

slow roast aromatic duck with leaves, cucumber & spring onions with our own 5 spice dressing 8.50 • 14.50

Smoked salmon & asparagus niçoise (gf)

classic niçoise salad with french beans, cherry tomatoes, black olives, peppers, new potatoes, egg, leaves & red onion 8.50 • 14.50

Asian beef salad

tender beef strips, crisp leaves, julienne of crunchy vegetables gently warmed with sesame oil & seeds finished with a Thai marinade with a little lift of heat 8.50 • 14.50

LUNCH SARNIES

Mon-Sat lunch served on white or wholemeal hand-cut bloomer with crisps, dry slaw and leaves.

Trimmed cod fish fingers

with mayo and pot of our own tartare 6.50

Chicken triple club

bacon lettuce and tomato 7.00

Melted brie (v)

with peppers, red onion and mushrooms 6.00

Treacle-glazed gammon ham

with mustard, mayo and rocket 7.00

Food Allergies & Intolerances

Before you order your food & drinks please speak to our staff if you would like to know about our ingredients

Parties & groups

For groups of 6 or more, a discretionary service charge of 10% is added

DESSERTS

Sticky toffee pudding (v)

caramel sauce & vanilla pod ice cream 6.50

Chef's crème brûlée (v)

homemade shortbread biscuit 6.50

Warm double chocolate fudge cake (v, gf)

with pouring cream 6.50

Tarte au citron (v)

with a quenelle of Lacey's cream 6.50

Apple and blackberry crumble (v, gf)

with a pot of proper English custard 6.50

Eton mess (v, gf)

Fresh strawberries, raspberries and Lacey's cream 6.50

Trio of ice creams (v)

Beechdean Farmhouse dairy ice cream - vanilla pod, Belgian chocolate, strawberry & clotted cream 5.50

Artisan British cheese plate

Taw Valley mature creamy Cheddar, Tuxford & Tebbutt Blue Stilton & Trevarrian Cornish brie served with biscuits, Bara Brith cake, grapes & celery 8.00

Dessert wines

Elysium, Black Muscat 4.00 • Sauternes, Château Monteils, 2010 4.00

Coffee

Cappuccino 2.50
Espresso 2.25
Double Espresso 2.80
Americano 2.25
Flat white 2.25
Decaf coffee 2.25

Tea

Pot of Traditional English tea 2.00
Pot of Earl Grey tea 2.00
Herbal teas 2.00
peppermint • green tea
camomile • mixed berry

CHILDREN'S MENU

Proper chicken goujons

coated in breadcrumbs & served with skinny chips & peas 6.50

Chipolatas

creamy mash, rich sticky onion gravy (without onions by request) 6.50

Home-made fish fingers

skinny chips & peas 6.50

Penne pomodoro (v)

topped with cheese (v) 5.50

Gammon ham, Lacey's free-range egg (gf)

skinny chips 6.50

DESSERT

Ice cream (v)

Beechdean Farmhouse dairy ice cream (2.00 per scoop)

- Vanilla pod
- Belgian chocolate
- Strawberry & clotted cream