

SMALL PLATES

BEEF BURGER TARTAR **

raw beef fillet, burger sauce, sesame, dill
cured yolk, bread & butter pickles, lettuce &
brioche slider toasts

18

CRISPY LAMB RIBS*

Asian BBQ sauce, scallions, crispy shallots
add chilli crunch for £1 (gf av)

15

DEVON CRAB CRUMPET*

white crab, lemon crème fraîche, jersey
brown crab butter, herb salad

14.5

STUFFED FRIED OLIVES

hot honey, cream cheese, garlic aioli &
tomato chutney (v)

9

POACHED PEAR SALAD

candied walnuts, gorgonzola, smashed figs,
cherry dressing (v, ve av)

12.5

LOWE'S FAMOUS BUTTERMILK FRIED – ON SINCE DAY 1

choice of chicken / brie / THIS™ wings (ve)
with chilli glaze, hazelnuts

14

*for the midweek 2 for £30 offer, supplements
apply to selected dishes as marked
* £2 **£5*

MAIN PLATES

14OZ PORK T-BONE**

lemon, courgette & butter bean cassoulette,
creamed leeks, sage, hazelnuts & apple (gf)

28

18HR BRAISED BEEF **

cauliflower cheese purée, bacon-wrapped
beans, beef sauce, potato rosti, crispy parsnips
(gf)

28

CORN-FED BRITISH CHICKEN*

charred corn, girolles, hispi cabbage, chicken
cabbage sauce, chive parmentiers (gf)

24

VEGAN BOLOGNESE

gnocchi, rocket, balsamic (ve)

20

BAKED SEA TROUT*

sundried tomato & basil sauce, crispy
courgette flower, garlic tenderstem, aged
parmesan

28

WILD MUSHROOM VOL-AU-VENT

native wild mushrooms, comté custard,
crispy sage, enoki fritter (v, ve av)

23

LOBSTER & CRAB SPAGHETTI

house-made pasta, lobster bisque sauce,
roasted king prawns, Scottish mussels &
aged parmesan
add Uttoxeter made chilli crunch £1

27.5

SERIOUSLY SPECIAL ✨

18OZ CHATEAUBRIAND

(BEST FOR 2) ALLOW 35 MINS

garlic butter, fries, beef sauce reduction,
roasted bone marrow (2) & balsamic
tomatoes (gf)

90

½ KG GARLIC BUTTER PRAWNS

fries, butter lettuce & herb salad, charred
lemon (gf)

40

SIDES & BAR SNACKS

PLAIN FRIES (VE, GF)

5

TRUFFLE PARMESAN FRIES (V, GF)

6

TENDERSTEM BROCCOLI (VE, GF)

English rapeseed oil, hazelnuts

6

BELAZU OLIVES (VE, GF)

6

CURED CHORIZO BITES (GF, DF)

6

HOUSE BREAD BASKET (V)

garlic aioli, French salted butter

8

CHEF'S SNACK

toasted sourdough, garlic aioli, olives, cured
meat, house pickles

12

DESSERTS

APPLE PIE “TURON”

a bit like a sweet spring roll, apple pie & custard, cinnamon sugar, salted caramel (v)

9.5

CARROT CAKE

carrot caramel, rum & raisin ice cream, cream cheese, candied walnuts (v, gf)

9.5

“LUNCHABLE”

Peter’s Yard sourdough crackers, British mature cheddar, Serrano ham, chutney

9.5

DOUBLE CHOCOLATE TART

espresso chantilly cream, berries, chocolate soil (v)

9.5

SEVILLE ORANGE CREPES

white chocolate & raspberry creme pat, candied orange (v)

9.5

POST DINNER DRINKS

CHATEAU FILHOT SAUTERNES 2015 (75ML)

16

Golden, sweet honey, apricot and citrus fruit, spice with fresh finish

RECIOTO DELLA VALPOLICELLA (75ML)

16

Rich, sweet ruby red, velvety, cherry, blackberry, cocoa and spices

COCKBURN’S FINE RUBY PORT (75ML)

9

Bright cherry and raspberry, smooth and easy

CROFT VINTAGE PORT 2016 (50ML)

18

Rich, indulgent berry port, warming and elegant



A discretionary 10% service charge has been added to your bill to support our wonderful team and the care they put into making your visit relaxed and enjoyable. Thank you for dining with us — we truly appreciate your support and hope to welcome you back soon.