



Land

We use quality Fruit and Vegetables, seasonal to the UK. We Support local farms such as Watts Farm in Orpington and Brogdale Farm, Faversham, home to the National Fruit Collection. The majority of our herbs are sourced by Miles Irving who forages for wild herbs from Kent and surrounding Counties.

Creamed Broccoli and Alexander Seed Soup

£4.00(S)

Oglesfield British Cheese Fondue with Lightly Battered Baby Winter Vegetables

£5.95 (S) £8.95 (M)

Pea and Leek Tarts with Glazed Broccoli and Herb Salad

£4.95 (S) £8.25 (M)

Cauliflower Pearl Barley Risotto with Truffle Oil

£5.95 (S) £8.95 (M)



Sea

Our White Fish is caught off the Devon Coast by either the day boats or beam trawlers. All our fish is in our restaurants no more than 24hrs after it has been landed on the Brixham quay. Our farmed Salmon is from the Orkney Isles in Scotland.

Salad of Crisp Fried South Coast Squid and Spring Onion in a Sweet Chilli Sauce

£5.95 (S)

Crab Tart with a Warm Crab Pate served with Wild Sorrell

5.95 (S) £9.95 (M)

Brixham Beer Battered Fish n' Chips, Mushy Peas and Tartar Sauce

Whiting £8.95 Haddock £11.95

Catch of the Day £ Daily Market Price

Choose to have your Fish n' Chips cooked in either Vegetable oil or Beef Dripping



Birds and Wild Food

All our wild game and boar is sourced from the Denham Estate, situated within 1200 acres of the finest corn and arable Suffolk farmland. All our chicken is free range from Robert Caldecott who rears the Cotswold Whites in Worcestershire.

Smoked Duck with Bitter-cress Salad Quince and Rye Toast

£5.95 (S)

Stuffed Venison Breast with Rosemary, Rhubarb Puree and Mashed Potato

£10.95

Roasted Baby Chicken with Curried Creamed Leeks and English Garden Peas

£9.50



Sheep

Our Cornish Lamb and Mutton are reared on the hills surrounding Launceston, Cornwall. Being raised on the hills ensures all our Lamb and Mutton are lean and with the salt air from the coast, a real distinctive flavour.

Lamb Sweetbreads and mint Jelly

£5.50 (S)

Cornish Lamb with Black Pudding, Minted Pea Puree and Wild Garlic Potato Cakes

£12.95



Pig

Our Pork is from the beautiful County of Suffolk in Eastern England. We use a good old fashioned Breed called Middle White, which are traditional slow maturing Pigs with a superior texture and colour. This produces exquisite flavoursome meat with a good fat cover for super crunchy crackling.

Ham Egg and Chips and a Parsley Sauce

£9.95

Roasted Rack of Pork with Crackling, Quince and Bubble and Squeak

£11.95



Cow

All our Beef is sourced direct from David Lawton's Knowles Farm set in 500 acres in Shivenham near Swindon. All our cattle is from the Charolais breed known for its consistent quality.

18oz Rib Steak to Share for 2 with Onion Rings Hand cut Chips and a Mustard Sauce

£25.95

Flank Steak with a Soft Oglesfield Cheese and Wild Rocket Stuffing served with Bubble and Squeak

£10.95

Dry Aged Beef Burger with Montgomery's Cheddar, Crispy Bacon Served with Hand Cut Chips

£8.50

Choose to have your Chips cooked in either Vegetable oil or Beef Dripping



Pies

Pies are an integral part of the British Culinary Heritage. All our pies are hand made each week within each restaurant using ingredients that are from our carefully selected farmers with 100% traceability and with no artificial flavourings or preservatives.

Game or Poultry Pie

Beef and Real Ale Pie

Venison Cottage Pie

Land Pie

£8.95 each

All served with Creamed Mash Potato and Mushy Peas

Sides

Lightly Battered Winter Vegetables

Creamed leeks

Broccoli

Winter Salad

Hand Cut Chips

Choose to have your Chips cooked in either Vegetable oil or Beef Dripping

Bubble and Squeak

Rye Bread with Oil and Balsamic.

£3.25 each

The Great British Sunday Roast

Roast Galloway Beef or Herdwick Lamb. Served with Traditional Seasonal Trimmings

£9.50

Served all day Sunday

The Family Roast

Why not carve your own roast?

Served on a Board along with your own bowl of Vegetables and as many Yorkshires as you wish!

£9.50 per head

Children under the age of 10 eat for free*.

*Minimum of 2 adults. 1 child per adult.

2 Courses £14.95 3 Courses £20.95

Buy any set menu and receive a free glass of house wine
Offer excludes the British Cheese board, 18oz Rib Steak and any daily specials

