

Our Menu

To Start

Chicken liver parfait, balsamic onion confit, toast & Somerset butter

Baked mushroom & goat's cheese, seasonal leaves, red pepper & chilli sauce (v)

Loch Fyne smoked Scottish salmon, multigrain bread & Somerset butter (†)

Grilled bacon & warm poached egg salad

King prawn cocktail, lamb's lettuce, cherry tomatoes, bread & Somerset butter (†)

Soup of the day, chunky bread & Somerset butter

Mains

Fresh fish of the day – see specials boards for details (†)

Pan-seared Barbary duck breast, dauphinoise potatoes, seasonal vegetables, blackberry & vintage port sauce

Sticky lemon chicken, hand-cut potato wedges, dressed salad garnish

Wild mushroom lasagne, dressed salad leaves, garlic ciabatta (v)

Sweet potato, chick pea & spinach curry, basmati & wild rice, poppadom (v)

Lamb shank in mint gravy, seasonal vegetables, mashed potatoes

Beer-battered fish, chips, mushy peas or petits pois, fresh tartare sauce (†)

British beef & Ruddles ale pie, mashed potatoes, seasonal vegetables, onion gravy

Grilled gammon steak, chips, petits pois & free-range eggs or pineapple chutney

Whole-tail Scottish scampi, chips, mushy peas or petits pois, fresh tartare sauce

Suffolk pork & herb sausages, mash, balsamic onion gravy

British beef burger in rustic flour bap, chips, mayonnaise with either

Tickler extra mature Cheddar & bacon, or béarnaise mayonnaise & plum tomato

Roast chicken, bacon & warm poached egg salad

Traditional British hand-cut steaks

7oz* sirloin

9oz* rump

Both served with chips, grilled plum tomato, grilled flat mushroom, onion rings & dressed seasonal salad with a choice of horseradish & cracked black pepper, portobello diane or chilled béarnaise sauces

To Share

Mixed smoked deli board: slices of smoked Scottish salmon, hot-smoked Wiltshire trout, Shetland smoked mackerel, applewood smoked duck breast, avocado stone-smoked chicken breast, horseradish, tarragon mayonnaise, piccalilli,

organic baguette & butter (†)

Baked garlic & herb sharing bread, lamb's lettuce, cherry tomatoes, balsamic glaze

Warm, whole baked Camembert, organic baguette, Somerset butter, balsamic onion confit (v)

On the Side

- Bowl of chips • Bread & butter • Seasonal vegetables
- Dressed side salad • Onion rings • Garlic bread
- Garlic bread with Tickler extra mature Devon Cheddar cheese

To Finish

Blackberry & apple Exeter suet pudding with custard

Belgian chocolate cheesecake, blood orange coulis, double cream (v)

Tiramisu, double cream

Cornish clotted cream ice-cream, chocolate sauce

Trio of classic hot puddings, custard, Cornish clotted cream ice-cream (v)

Cheese platter: Tickler extra mature Devon Cheddar, Tuxford & Tebbutt Shropshire Blue, Camembert, chutney, savoury biscuits

Coffee, Hot Chocolate & Tea

Most coffees from our range are available in standard or large.

- Americano • Cappuccino • Espresso • Latte
- Macchiato • Hot Chocolate • Tea • Fruit Tea

All of the following items are available until 5pm, Monday to Saturday

Light Bites, Platters and Sharers

Baked mushroom & crème fraiche tart, lamb's lettuce, ruby beetroot glaze (v)

Loch Fyne smoked Scottish salmon & crème fraiche tart, lamb's lettuce, ruby beetroot glaze (†)

Hand-carved Norfolk ham, free range eggs, chips & petits pois

Ploughman's platters: choice of Norfolk ham, Tickler extra mature Devon Cheddar (v) or Tuxford & Tebbutt Shropshire Blue (v) cheese

Smoked fish plate: Scottish smoked salmon, hot-smoked Wiltshire trout, Shetland smoked mackerel, spicy horseradish dip, lamb's lettuce, cherry tomato, bread & Somerset butter (†)

Rustic house deli board: whole baked Camembert, hand-carved Norfolk ham, roast chicken breast, cherry tomatoes, piccalilli, chutney, bread, balsamic & olive oil dip

Sandwiches and Wraps

Sandwiches, except the open king prawn and salmon, are served in your choice of thick-cut bread or organic white baguette. Wraps are served as specified.

Suffolk sausages & balsamic onion confit

Hand-carved Norfolk ham with piccalilli

Toasted open king prawn & Loch Fyne smoked Scottish salmon (†)

Roast chicken, lettuce & tarragon mayonnaise wrap

Baked mushroom, Shropshire Blue cheese & spicy red pepper wrap (v)

Side portion of chips

Jacket Potatoes

Served with Somerset butter & dressed salad garnish

Tickler extra mature Devon Cheddar & bacon

King prawns in cocktail sauce (†)

Goat's cheese & balsamic onion confit (v)

Tuna mayonnaise & red onion (†)

† May contain fishbones. † Suitable for vegetarians. *All weights approximate before cooking.

We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives & our menu descriptions do not contain all ingredients, so please ask a member of our staff before ordering if you have any particular allergy or requirement.

All menu items are subject to availability. Prices include VAT at the current rate. Visa & Mastercard are accepted & Maestro/Delta/Amex where applicable, together with personal cheques, accompanied by an appropriate banker's card.