

Nibbles *Great for sharing!*

Marinated Mixed Olives (V) (GF) (PB) Cumin, Lemon, Herbs	4.75
Popcorn Shrimp Crispy Coated Spicy Prawns with a Chipotle Dip	4.75
Ciabatta Bread (V) (PB) Olive Oil & Aged Balsamic	4.75
Duck Gyoza Plum Sauce	5.75
House Roasted Spiced Nuts (V) (GF) (PB)	2.50

Light Bites

Salt & Pepper Squid (D) <i>Great for sharing!</i> Lime, Green Herb Aioli	10.00
Indonesian Chicken Satay (D) Pickled Chillies, Mild Indonesian Spices, Slaw, Skinny Fries	10.00
Homemade Soup (V) (GF)* Freshly Baked Bread*	7.00
Classic Seafood Cocktail (GF) (D) Prawns, Smoked Salmon, Crevettes, Marie Rose Sauce	12.00
Thai Cod & Prawn Fishcake (GF) Sriracha Mayonnaise, Pickled Chillies, Watercress	10.00
Mushroom On Toast (V) (GF)* Woodland Mushrooms, Free-Range 'Newland Farm' Poached Egg, Sourdough*	10.00

Sandwiches

Available as Dairy-free on White, Malted or Gluten-free Bread & Served with Salad & Crisps.

Prawns & Marie Rose Sauce Premier Cold-Water Prawns	12.00
Home Cooked Gammon Ham Mustard Mayonnaise	10.00
Highland Cured Scottish Smoked Salmon Crème Fraiche & Beetroot	12.00
Egg & Watercress Free-Range 'Newlands Farm' Eggs & Mayonnaise	10.00
Pastrami Mustard Mayonnaise, Cheese, Gherkins, Watercress	11.00
Malaysian Chicken Laksa Laksa Spiced Mayonnaise, Peppers, Baby Leaves	11.00

From The Sea

Beer Batter Fish & Chips (GF) (D) Day Boat Caught Fish, Triple Cooked Chips, Garden Peas, Tartare Sauce, Burnt Lemon	19.00
Fillet of Sea Bass (GF) (D) Asian Broth, Mushrooms, Peppers, Pak Choi, Noodles, Coriander, Pickled Chillies, Peanuts	19.00
Golden Whole-tail Scampi (D) Triple Cooked Chips, Garden Peas, Tartare Sauce, Lemon	16.00
Roasted Salmon Niçoise (GF) Sun-blushed Tomatoes, Fine Beans, Olives, Peppers, New Potatoes, Soft Boiled Egg	19.00
Trawlerman's Platter (GF) <i>Great for sharing!</i> 'Lyme Bay' Smoked Mackerel, Cold-water Prawns, Highland Smoked Salmon, Crispy Calamari, Mixed Leaves, Seafood Dressing, Lemon, Freshly Baked Bread	20.00

All food is prepared in an area where allergens are present. Should you have any dietary requirements, allergies or intolerances, please advise a member of our team upon ordering.

(V) vegetarian, (GF) gluten free, (PB) plant-based, (D) dairy
*denotes that without this item the dish can be made gluten free.

From The Field

'Staplegrave Farm' 28-day Aged 8oz Sirloin Steak (GF) (D)* Triple Cooked Chips, Field Mushroom, Tomato, Brandy & Green Peppercorn Sauce*	25.00
'Crossman Farm' 10oz Pork 'Tomahawk' Cutlet (GF) (D) Burnt Apple, Glazed Vegetables, Cider Gravy, Creamed Potato	17.00
Headland Beef Burger (GF)* (D)* 6oz Handmade Beef Pattie, Brioche Bun*, Beef Tomato, Monterey Jack*, Gherkins, Relish, Skinny Fries Add bacon	17.00 1.00 supplement
Chicken Cacciatore (GF) (D)* Roasted Tomato Sauce, Olives, Pasta Rigatoni Piccolo, Aged Parmesan*, Wild Rocket	18.00
Headland's Platter (GF)* <i>Great for sharing!</i> Cold Cuts, Homemade Terrine, West Country Cheeses, Pickles, Headlands Chutney, Soft Boiled Egg, Dressed Salad, Freshly Baked Ciabatta Bread*	18.00
Steak Baguette Sandwich Caramelised Onions, Mustard Mayonnaise, Skinny Fries	15.00

From The Garden

Turkey Schnitzel (PB) Plant-based Turkey Escalope's, Peppercorn Sauce, Garden Peas, Skinny Fries	17.00
Mushroom Risotto (GF) (V) Roasted Woodland Mushrooms, Free-Range 'Newlands Farm' Poached Egg, Parmesan Tuille, Pea Shoots	15.00
Katsu Vegetable Curry (GF) (PB) Mild Korean Spices, Peppers, Cauliflower, Aubergines, Pickled Chillies, Fragrant Rice	17.00
Caesar Salad (V) (GF)* Classic Dressing, Soft Boiled Egg, Little Gem, Parmesan, Cherry Tomatoes, Croutons* Add Char-grilled Chicken	14.00 3.00 supplement

Desserts

Sticky Toffee Pudding (V) (GF) Butterscotch Sauce, Honeycomb Ice Cream, Praline	7.00
Peach Frangipane (V) Vanilla Ice Cream or Custard	7.00
Warm Chocolate Brownie (V) (GF) Raspberry Coulis, Clotted Cream Vanilla Ice Cream	7.00
West Country Cheeseboard (V) (GF)* Vintage Devon Cheddar, Somerset Brie, Cornish Blue, Headland Chutney, Grapes. Crackers*	9.00
'Yarde Farm' Dairy Ice Creams (V) (GF) Clotted Cream Vanilla, Honeycomb, Strawberry, Chocolate, Rum & Raisin, Vegan Vanilla	6.50

Sides

Kitchen Garden Salad (V) (GF) (PB)*
Soft Boiled Egg*
4.25

Garden Peas (V) (GF) (PB)
2.50

Triple Cooked Chips (V) (GF)
Green Herb Aioli • Add Cheese £1
4.25

Beer Battered Onion Rings (V) (PB)
4.50

Toasted Garlic Ciabatta Bread (V) (PB)
Add Cheese £1
4.50

Skinny Fries (V) (GF)
Green Herb Aioli • Add Cheese £1
4.25

WHITE WINES

	125ml	175ml	250ml	Bottle
Jack Rabbit Sauvignon Blanc Chile <i>Fresh and crisp with deliciously fruity flavours of lime and peach.</i>	4.50	6.25	8.75	26.00
Piesporter Michelsberg, Johannes Egberts Germany <i>A medium-dry, fruity white wine from the Mosel Valley.</i>	4.50	6.25	8.75	26.00
Pocket Watch Chardonnay Australia <i>A light and vibrant Chardonnay that is fruit-led, showing citrus and yellow plum aromas.</i>	4.75	6.50	9.25	27.00
Ponte Pinot Grigio Italy <i>Very light, neutral with a hint of green fruits.</i>	5.00	6.75	9.50	28.00
Franschhoek Cellar Chenin Blanc South Africa <i>Refreshing on the palate with hints of honey, peach and pineapple.</i>	5.25	7.25	10.25	30.00

RED WINES

Invenio Shiraz Australia <i>Perfumed raspberry fruit with a hint of white pepper.</i>	4.50	6.25	8.75	26.00
Las Ondas Cabernet Sauvignon Chile <i>Soft ripples of ripe blackberry and spicy oak.</i>	4.50	6.25	8.75	26.00
Ponte Merlot Italy <i>A vibrant Italian red with a soft and elegant finish.</i>	4.75	6.50	9.25	27.00
Drop Dead Gorgeous Malbec South Africa <i>Medium bodied with jammy fruit and ripe tannins.</i>	5.25	7.25	9.75	29.00
Vina Alarde Crianza Roja Spain <i>Elegant full-bodied rioja with ripe plum notes.</i>	5.25	7.50	10.50	31.00

ROSE WINE

Pinot Grigio Blush Morajo Northern Italy <i>Elegant dry rose with hints of grapefruit.</i>	5.00	6.75	9.50	28.00
Canyon Road White Zinfandel USA <i>A delicious fruity blush with hints of strawberry, cherry, and watermelon.</i>	5.25	7.25	9.75	29.00

PROSECCO

Jack Rabbit Prosecco Italy <i>Light in colour with fruity notes of pear, citrus fruits and a creamy palate.</i>	6.25			35.00
Vignana Rose Prosecco Italy <i>Fruity, fun and refreshing with a pale pink colour.</i>				38.00

CHAMPAGNE

Lanvin Brut Champagne France <i>Elegant champagne with a fruit-forward nose offering up ripe apple and pear overtones.</i>				68.00
Moet & Chandon Brut Imperial France <i>Offers a bright fruitiness, a seductive palate and an elegant maturity, revealing aromas of pear, citrus and brioche.</i>				88.00

DRAUGHT BEERS & CIDERS

	PINT	HALF
Carlsberg Danish Pilsner	5.50	3.25
San Miguel	6.50	3.75
Poretti	6.75	3.75
Somersby Apple	5.50	3.25
Somersby Blackberry	6.25	3.50
Tetley's Smooth	5.50	3.25
Hobgoblin Session IPA	5.75	3.50
Guinness	6.50	3.75

BOTTLED BEERS & CIDERS

Peroni 330ml	5.00
Tribute Pale Ale 500ml	6.00
San Miguel 0.0% 330ml	4.25
Kopparberg Strawberry & Lime 500ml	6.50
Kopparberg Mixed Fruit 500ml	6.50
Kopparberg 0.05% Mixed Fruit 500ml	5.25

SOFT DRINKS

	PINT	HALF
Pepsi Max	3.90	2.50
Diet Pepsi	3.90	2.50
Lemonade	3.90	2.50
Coke Cola		330ml 3.75
Coke Zero		3.75
J20		275ml 3.50
<i>Orange & Passionfruit</i>		
<i>Apple & Mango</i>		
<i>Apple & Raspberry</i>		
Fruit Shoot		275ml 3.50
Kicks (Energy Drink)		250ml 4.00
Still Water	330ml	750ml 4.25
Sparkling Water	2.25	4.25

HOT DRINKS

add a Vanilla or Caramel syrup shot to any hot drink
£0.75 per shot

Americano	£3.25
Flat White	£3.75
Mocha	£3.85
Cappuccino	£3.75

Latte	£3.75
Espresso / Double	£2.50 / £3.25
Deluxe Hot Chocolate	£4.00
Hot Chocolate	£3.25

Pot of Tea	for 1 / for 2
English	£3.00 / £5.00
Earl Grey	£3.25 / £5.00
Fruit/Herbal	£3.25 / £5.00