



Feel free to order using the QR code,
or head to the bar if you prefer.

English Sparkling Wine | 8 | Limoncello Spritz | 9 | Mojito | 10 | Hugo Spritz | 10

SMALL PLATES

Grilled Sourdough, Balsamic, Extra Virgin Olive Oil (vg)	6
Queen Green Olives, Lemon (vg, gf)	6
Chickpea Hummus, Apricot Harissa, Flatbread (vg)	9
Chicken Liver Parfait, Extra Virgin Olive Oil, Shaved Parmesan, Sourdough	11
Pea Soup, Mint, Croutons, Truffle Oil (gf*,v)	10
Smoked Cods Roe Arancini, Harissa Mayo, Parmesan	12
Italian Burrata, Heritage Tomatoes, Basil, Lemon (gf*,v)	12.5
Salt & Pepper Squid, Garlic Mayonnaise, Lime	12
Hot Honey Glazed Pork Belly, Crispy Chilli, Spring Onion	12
Cured Chalk Stream Trout, Granny Smith Apple, Dill Dressing	11

BIG PLATES

Feta, Prosciutto & Hot Honey Sourdough Baguette	12
Oak Smoked Salmon & Herb Cream Cheese Baguette	14
Hummus & Apricot Harissa Open Sandwich (vg/gf*)	12
Ale Battered Fish & Chips, Pea Puree, Tartare Sauce (gf*)	21
Palmer's Steak Burger, Rise Bakery Seeded Bun, Brie, Chilli Jam, Truffle Fries	21
Pan Seared Hake, Warm Heritage Tomato Salad, Basil (gf)	30
10oz Sirloin Steak, Mustard Fries, Chimichurri, Onion Rings (gf*)	36
Grilled Palmer's Pork Chop, Roasted Apple, Cider Jus (gf)	34
Roasted Chicken Breast, Wild Mushroom Puree, Chicken Butter Sauce	24
Pork & Leek Sausages, Mash, Mustard Gravy	24

Don't forget to ask about our plant based menu

SIDES

Green Salad, Pickled Onion 5 Truffle Roasted Devon Cauliflower 6
Tenderstem Broccoli, Lemon, Hazelnuts 6 Smoked Mash 5
Chunky Chips 6 Skinny Fries 5 Truffle Fries 8
Blue Cheese Sauce 5 Peppercorn Sauce 5
Cornish New Potatoes, Seaweed Dressing 6

gf* - Adaptable to Gluten Free | gf - Gluten Free | v - Vegetarian | v* - Adaptable to Vegetarian | vg - Vegan

We are a cashless venue - so card payments only please. A discretionary 10% service charge will be added to the final bill. GL15/08