



MENU

Nibbles

Whole Baked Tunworth Cheese (To Share)

Baked with Local Hydes cider, shallot and thyme served with homemade chutney, Street Bakeshop bread and pickles £26

Street Bakeshop Bread Board

Artisan English butter, Extra virgin olive oil and aged balsamic £6 (extra butter/oil and vinegar £1)

Mixed Provençal Olives £4.50

Starters

Crisp Oak Smoked Salmon Fishcake

Soft herb and citrus cream cheese, caper and shallot vinaigrette and house pickled cucumber £12

Crisp Confit Creedy Carver Duck Leg Fritter

Celeriac remoulade, pea shoot and pickled red onion salad and red wine reduction £13.50

Crisp Tunworth and Mature Cheddar Cauliflower Cheese Croquettes

House pickled mushrooms, truffle mayonnaise and aged parmesan £10

Creamy Roasted Chestnut and Portobello Mushroom Soup

House pickled mushrooms, Keens Cheddar rarebit toast and sourdough croutons £9

Twice Baked Tunworth Cheese Souffle

Pickled red wine pear, candied walnut, rocket and parmesan salad and rich cheese sauce £11.50

Cornish Cod Goujons

Citrus mayonnaise, pea shoot and house pickled fennel salad £10.50

Mains

Herb and Aged Parmesan Crusted Loch Duart Salmon

Smoked butter, caviar and white wine sauce, samphire, roasted new potatoes and tenderstem broccoli £28

Warm Flaked and Rolled Ham Hock

Fried Cacklebean Farm eggs, crispy layered potato terrine, honey mustard, and homemade spiced tomato ketchup £22

Stokes Marsh Farm Slow Braised Beef Blade

Crispy layered potato terrine with truffle and parmesan, roasted Portobello mushroom, confit vine tomato with a rich peppercorn sauce and a watercress and pickled shallot salad £26

Seared English Saxon Sausages

Clotted cream mashed potato, sticky braised red cabbage, tenderstem broccoli and a rich smoked pancetta, red wine and caramelised onion gravy £24

Baked Cornish Cod Loin

Shallot, caper, lemon and parsley brown butter, crushed new potatoes, roasted hispi cabbage and crisp sourdough croutons £28

The Hodd Short Rib Burger

Stokes Marsh Farm burger and slow braised short rib, mature cheddar, mustard mayonnaise, lettuce, tomato, crispy onion rings and skinny fries £19.50
(add truffle oil and parmesan for £1.50)

Sweet Potato and Green Pea Falafel Fritters

Roasted Hispi Cabbage, rich coconut curry sauce, flame roasted peppers and red onion salad £20

Stokes Marsh Farm Chateaubriand (£80 for two to share)

Crispy layered potato terrine with truffle and parmesan, roasted Portobello mushroom, confit vine tomato, garlic and herb butter and a jug of rich peppercorn sauce

Side Dishes

£5.00 each

Chips or Skinny Fries

add parmesan and truffle oil £1.50

Buttered Vegetable Selection

Crushed New Potatoes

Crisp Battered Onion Rings

Battered Cornish Haddock and Chips

Crushed peas and homemade tartare sauce £18



Due to all our dishes being cooked to order there may be a delay during busy periods.
All of our dishes are made on the Premises and may contain allergens not listed in the dish description. If you have any queries, please ask a staff member



Something Sweet

Rich Belgian Chocolate and Orange Crèmeux

Caramelised white chocolate and shortbread crumble,
spiced cherry puree and cherry and clotted cream ice cream
£10.50

Hodd Sticky Toffee Pudding

Medjool date sponge, sticky toffee sauce and clotted cream
ice cream
£9.50

Classic Crème Brûlée with Rum-Soaked Golden Raisins

Warm nutmeg shortbread £9.50

Judes Ice Creams and Sorbet

£3 per scoop

Vanilla Bean Panna Cotta

Homemade Blackberry and apple compote with crunchy
hazelnut and oat crumble £9

Selection of English Artisan Cheeses

Homemade chutney & biscuits £10

•SOFT DRINKS•

Coke	£4.00
Diet Coke	£4.00
Coke Zero	£4.00
Sprite	£4.00
Hartridges Cola	£2.40 / £4.50
Hartridges Diet Cola	£2.40 / £4.50
Hartridges Lemonade	£2.40 / £4.50
Cordial & Soda	£1.60 / £3.20
Orange, Lime or Blackcurrant	
Orange Juice & Lemonade	£2.50/£4.50
Hartridges range:	£4.00
Apple	
Orange	
Ginger beer	
Rose lemonade	
Cranberry	
Sparkling Raspberry	
Sparkling Elderflower	
Orange & Passionfruit	
Apple & Raspberry	
Appletiser	£4.00
Fever-Tree range:	£3.20
Fever-Tree Tonic	
Fever-Tree Light Tonic	
Fever-Tree Mediterranean	
Fever-Tree Ginger Ale	
Fever-Tree Elderflower	
Bitter Lemon	£3.20
Tomato Juice	£3.20
Pineapple/Mango Juice	£3.20
Virgin Mary	£3.80
Half / Pint Juice	£2.00/£4.00
Apple or Orange	
Cawston Press Carton	£2.50
Glass of Milk	£1.50
Still Mineral Water 750ml	£4.50
Sparkling Mineral Water 750ml	£4.50
Sparkling Mineral Water 330ml	£3.00

•COCKTAILS •

£15

Spiced Apple Twist

Calvados, apple juice, lemon, cinnamon syrup

This is the perfect elegant holiday cocktail for the fancier affairs
of the season.

Classic Collins

Gorilla Old Tom Gin, lemon, sugar

Vibrant, bright & tantalising. This cocktail is a well rounded and
balanced tippie showcasing sour citrus, floral sweetness and
flavoursome botanical notes.

Bramble

*Gorilla Mountain Strength Gin, lemon, sugar and
Creme de Mure*

A classic winter sour that mixes the freshness of the lemon with
the sweet richness of blackberry for a very moreish aperitif.

Negroni

Gorilla Mountain Strength Gin, sweet vermouth, Campari
A real warmer-upper for a dry palate the Negroni will knock
your socks off, but keep you coming back for more.

•MOCKTAILS •

£8.00

BLACKBERRY MULE

Mure, lemon & ginger beer

ORANGE CRANBERRY FIZZ

Orange Juice, Cranberry Juice, Elderflower Presse

COSMIC LOWFLYER

Hibiscus, lime juice and citrus bitters

CHERRY BAKEWELL

Cranberry juice, Orgeat (Almond Syrup), lime & Soda

STRAWBERRY LIMEADE

Fraise, lime juice & soda

ST CLEMENTS

Orange juice & bitter lemon