



Nibbles & Small Plates

SARDINES WITH CONFIT GARLIC &
TOMATOES (GF*) 4.5
on toasted sourdough

HUMOUS, TOASTED FLAT BREAD (GF* VG) 4.5

COURGETTE FRIES WITH AIOLI (V) 4.5

DEVILLED WHITEBAIT AND CALAMARI (GF) 7
tartar sauce and lemon

MUSTARD CHAMP MASH WITH SMOKED HADDOCK
AND POACHED EGG (GF) 8

CRISPY LAMB BREAST (GF) 7
charred baby gem, shaved feta

MUSHROOM & TARRAGON FRICASSEE (GF* V) 7
on toasted garlic sourdough

DUCK, ORANGE & COGNAC PARFAIT (GF*) 7
melba toast, red onion marmalade

CHARCOAL BAKED CAMEMBERT FOR TWO (GF* V) 11
infused with thyme, garlic & truffle oil, toasted breads

* gluten-free bread available on request

Large plates

PORK BELLY SQUARE (GF) 17

roasted roots, tender-stem broccoli, mustard mash,
cider jus, crackling

SLOW COOKED LAMB SHANK SHEPHERD'S PIE 16

Buttered cabbage with Peas Français

PAN-SEARED SEA BASS 18

pesto crushed new potatoes, samphire, seared baby
carrots, caper beurre blanc

GARLIC & THYME MARINATED ROASTED

HALF CHICKEN 15.5

charcoal roasted sweet potato wedges, charred leeks,
summer salad and extra virgin rapeseed dressing

LEEK, CELERIAC AND WHITE BEAN GRATIN (V) 14

summer salad and garlic toasted sourdough

PANKO TOFU KATSU CURRY (VG, DF) 14

sushi ginger, served with dirty rice

PAVÉ OF RUMP 250G 19

AGED RIB-EYE 225G 22.5

prime cut steaks served with triple cooked chips, field
mushroom with confit tomato, watercress and pea
shoots

choice of sauces: peppercorn, chimichurri, garlic butter

Simple Pleasures

THE OARSMAN BURGER 13

crisp leaves, beef tomato, relish, onions, Monterey
Jack cheese, gherkin, slaw, triple cooked chips

GRIDDLED MARINATED HALLOUMI BURGER (VG) 13

avocado, rocket, pomegranate molasses, triple cooked
chips

WEST COUNTRY MUSSELS 8/13

Chilli & beer, classic Marinère or Thai sauces
Served with oven baked baguette

STEAK AND ORGANIC ALE PIE 14

wholegrain mustard mash, buttered cabbage,
roasted roots, gravy

MIXED BEAN AND BUTTERNUT SQUASH PIE (V) 14

Roasted new potatoes with rocket gremolata,
summer salad, extra virgin oil, basil

Sides 4

Charcoal roasted sweet potato wedges (vg)

Triple cooked chips

Dauphinoise potatoes (v)

Creamed potatoes

Buttered cabbage with Peas Français (vg)

Summer salad (vg)

Charred leeks with roasted tomato & caper dressing (vg)

Desserts 6.5

LAVENDER BURNT CRÈME

shortbread fingers, boozy fruit

WALNUT AND BEER STICKY TOFFEE

PUDDING

salted caramel ice cream

PISTACHIO CRUMBED PANNA COTTA

Grand Marnier chargrilled orange

CHOCOLATE FUDGE CAKE (GF)

balsamic marinated strawberries
and mascarpone

Cheese 8

BRITISH ARTISAN CHEESES

served with quince,

homemade crackers and celery

Discretionary 10% service charge which goes to staff. If you have any allergies, just let us know when you order.