

NIBBLES

Marinated Mixed Olives 4.25 VG V

Homemade Scotch Egg mustard mayonnaise 4.75

Homemade Mushroom Sausage Roll 4.95 VG V

Sourdough Bread & Butter 3.95 V

SHARERS

Baked Somerset Camembert To Share Cricket St Thomas camembert, toasted sourdough, watercress & apple salad, onion relish 14.95 V

Charcuterie Plate To Share prosciutto, coppa & salami Milano, toasted sourdough, mixed olives, butter, caramelised onion chutney 16.95 GFMA

Larder Plate to Share pea, mint & basil arancini, marinated artichoke, mushroom sausage roll, crispy halloumi, toasted sourdough & ciabatta, mixed olives, homemade pesto, chilli jam, olive oil & balsamic 18.95 V

STARTERS

Bresaola Carpaccio crispy capers, lime & Dijon vinaigrette 8.95

Roasted Beetroot & Whipped Goats Cheese fresh pear, dressed leaves, toasted pumpkin seeds 7.75 V

Devon Crab & Mascarpone Ravioli brown butter, wilted spinach, tomato concass, lobster bisque 8.95

Pea, Mint & Basil Arancini homemade pesto 7.75 VG V

Terrine onion relish, watercress salad, toasted sourdough 8.95 GFMA

Today's Homemade Soup with sourdough (gluten-free rolls available) 6.95 GFMA V

PUB CLASSICS

Beer Battered Fish & Chips tartare sauce, garden or mushy peas, triple cooked chips, lemon 17.45

Steak & Tangle Foot Pie creamy mash, Badger beer gravy, braised red cabbage 17.95

Fisherman's Pie white & smoked fish, creamy sauce, encased in shortcrust pastry with mashed potato top, pea puree, samphire, braised carrots & leeks 18.25

Plant Burger glazed bun, burger sauce, lettuce, vegan smoked cheese, pickles & fries 16.25 GFMA VG V

Chargrilled Double Cheeseburger glazed bun, cheese, lettuce, burger sauce, pickles & fries 16.95 GFMA

Chargrilled Steak Frites flat iron steak, watercress, lemon & tarragon or Nduja butter 18.45

MAIN COURSES

Pan Roasted Brixham Hake roast red pepper & tomato risotto, samphire, edamame beans 22.45

Nduja Chicken Creedy Carver chicken, Nduja butter, house salad - your choice of triple cooked chips or garlicky Hasselback potatoes 16.95

The H&W Shepherd's Pie slow-braised lamb and beef, creamy mash, lamb sauce, seasonal vegetables 19.45

Beetroot Wellington roast carrots, leeks & kale, Hasselback potatoes 15.95 VG V

Pan Seared Salmon bubble & squeak cake, seasonal vegetables, hollandaise 18.25

Venison Bourguignon smoked bacon, mushrooms, creamy mash, maple roast carrots, kale 18.95

Papperdelle with slow cooked mushroom ragu, vegan hard cheese 14.95 VG V

Nourish Salad Bowl avocado, roasted cauliflower, mixed grains, roasted squash, spinach, pickled red onions, garlic aioli, pomegranate seeds, radish 14.45 VG V

28 Day Aged Sirloin Steak grilled flat mushroom & tomato, bearnaise sauce, watercress, triple-cooked chips 28.95

Add: Chicken £4.00 **Crispy Halloumi** £4.00 V

SIDES

Triple Cooked Chips 4.25 VG V

Skin-On Fries 4.25 VG V

Garlicky Hasselback Potatoes 4.45 V

Mixed Leaves in Honey & Mustard Dressing 4.25 V

Seasonal Vegetables 4.25 V

Sourdough Bread & Butter 3.95 V



VEGETARIAN & VEGAN(v) made with vegetarian ingredients, (vg) made with vegan ingredients, but they may not be suitable for guests with milk or egg allergies.

FOOD ALLERGIES, INTOLERANCES & KCALS: Please scan the QR code for all allergen & Kcal information

CROSS CONTAMINATION: Food is prepared & cooked in areas where cross-contamination can occur, deep fried food may be cooked in the same fryers as ingredients which do contain allergens, so we cannot guarantee that any product is free from allergens

GFMA: we can modify this dish to exclude gluten containing ingredients. an **Optional 10% Service Charge** is added to the bill.