ALEXANDERPOPE

STARTERS

Devon crab & pea croquettes 7.5

Houmous plate – olives, caper berries, pomegranate, Pope's flatbread 6.5

Pope's scotch egg or sausage roll, piccalilli 5

Fowey Mussels, samphire, white wine, cream, sourdough 7 (Add fries 4) Chicken liver parfait, pickles, chutney, sourdough 8.5

Roast celeriac soup, toasted chestnuts, mixed seeds, sourdough 5.5

Salt baked beetroots, roast artichoke, orange & chicory salad, pumpkin seeds 7

Butler's secret cheddar & Guinness rarebit 7

SHARERS

Baked Cornish camembert berry compote, dukkah, watercress, pomegranate, sourdough 14 Suffolk salami, Suffolk chorizo, Dorset cured pork loin, sourdough toast, olives 17

MAINS

Hampshire game & juniper suet pie, crushed carrot & swede, Savoy cabbage, gravy 16.5

Wild mushroom risotto, cavelo nero, chestnuts 13

Pope's plant burger, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 14 Alexander Pope burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 15

Add Fried Egg 1.5 / beef brisket 1.5

8oz Aberdeen Angus rump steak, roasted shallots, chunky chips, watercress, béarnaise sauce 19

Soft shell crab burger, curly fries, Pope's coleslaw 16.5 Young's beer-battered cod, triple-cooked chips, mushy peas, tartare sauce 16

Pan roasted sea bass, Cornish mids, samphire, leeks, butter sauce 17

Pork & apple sausages, creamy mash, Savoy cabbage, onion rings, gravy 13

SIDES

Rocket salad 4

Tender stem broccoli, lemon butter 4

Skinny fries/ chunky chips/ baked mash 4

Creamy baked spinach & mushrooms 4

Onion rings 4

Bacon & spring onion macaroni cheese 4.5

PUDDINGS

Banana sticky toffee pudding, amaretto caramel sauce, Salted caramel ice cream 6

Gluten free chocolate brownie, homemade chocolate sauce, St Jude's vanilla ice cream 5 Bramley apple & fig crumble, custard 6

2 scoops St Jude's Ice cream 3.5

Cenarth Brie, quince, grapes, celery, seeded crackers 7

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance .We're proud to source fine seasonal fruit, vegetables, meat, fish & dairy to create our menus. Tables of 6 or more are subject to a discretionary service charge of 12.5%

