



We're proud to be championing British farmers and producing fresh food sustainably.

KICK OFFS

Padron Peppers (vg)(gf) <i>smoked paprika salt flakes</i>	6 (104kca)
Young's Beer Sourdough (vg) <i>parsley and garlic butter</i>	7.5 (574kca)
Mixed Pitted Olives (vg)(gf) <i>(131kca)</i>	5
Parsley & Lemon Hummus (vg) <i>herb oil, veg sticks, Mediterranean flatbread</i>	6.5 (494kca)
Battered Sausage (gf) <i>curry sauce</i>	6.5 (616kca)

STARTERS

Young's Ale Welsh Rarebit (v) <i>made with Young's Winter Warmer Ale, served on toasted sourdough</i>	9.5 (707kca)
Soup of the Day (vg)(gfo) <i>ask staff for details, served with sourdough</i>	7.5
Heritage Beetroot Salad (vg)(gf) <i>winter leaves, pear, clementine & toasted chestnut salad</i>	8 (373kca)
Pork shoulder, Ham Hock & Pear Terrine <i>beer mustard & sourdough</i>	6.5 (472kca)
Smoked Mackerel Pate <i>radicchio, sourdough & pickles</i>	9.5 (340kca)
Ox Cheek Croquettes <i>horseradish cream, watercress</i>	8 (560kca)
Fowey Mussels <i>smoked streaky bacon, Young's ale, sourdough</i>	9.5 (496kca)

BRUNCH

Served daily until 5pm

Club Sandwich <i>chicken, bacon, little gem, tomato, beer mustard mayo, served on bloomer with fries</i>	13.5 (763kcal)
The Duke's Breakfast (gfo) <i>poached eggs, bacon, sausage, mushrooms, hash browns, black pudding, beans & toast</i>	18 (1388kca)
The Duke's Vegan Breakfast (vg)(gfo) <i>sliced avocado, vegan pudding, mushrooms, herb baked tomato, hash browns, baked beans & toast</i>	14.5 (850kca)
add poached eggs	+3.5 (422kca)
Benedicts <i>Your choice of avocado (v), salmon or ham served on a toasted English muffin with poached eggs & hollandaise</i>	12 (1148 / 964 / 955kca)

SIDES

Winter leaf salad (vg)(gf) <i>sherry dressing</i>	(155kca) 4.5
Portobello Mushroom Fries (vg) <i>truffle aioli</i>	(349kca) 7.5
Braised red cabbage (vg)	(179kca) 4.5
Triple Cooked Chips/Fries (vg) (gfo) add truffle & parmesan (v) (gf) +0.5 (+115kca)	6 (384/416kca)
Rosemary & Truffle Mash (v)(gf)	(324kca) 5.5
Homemade Dipping Sauces (v)(gf) <i>herb aioli Buffalo sauce Smoked Johnnie Walker BBQ</i>	2.5 (347 241 156 226 kca)

SHARERS

Fish n' Chip Shop Platter (gfo) <i>cyder battered haddock, battered sausage, triple cooked chips, pickled egg, curry sauce, tartare sauce, mushy peas, & gravy (2-4)</i>	35 (2170kca)
Honey & Rosemary Baked Camembert (v) <i>toasted sourdough, red onion & beer chutney, cornichons (2-4)</i>	22 (1108kca)
Ploughman's Board <i>pork & leek scotch egg, Cumberland sausage roll, glazed ham, cornichons, red onion chutney, Davidstow cheddar, sweet onions, piccalilli & sourdough (2-4)</i>	27.5 (1740kca)

MAINS

Hampshire Venison Shoulder Stew <i>mustard & sage dumplings</i>	17.5 (641kca)
Seasonal Sausages (gfo) <i>with mash, braised red cabbage, crackling & gravy</i>	17 (824kca)
10oz Ribeye Steak (gf) <i>triple cooked chips, watercress & a choice of peppercorn or Bearnaise sauce</i>	32 (924kca)
Dairy Cattle Beef Burger (gfo) <i>Davidstow cheddar cheese, watercress mayo, lettuce, tomato, red onion, served with fries</i>	18 (1168kca)
Plant Burger (vg) <i>soy protein, vegan cheese, watercress mayo, lettuce, tomato, red onion, served with fries</i>	18 (826kca)
Pie of the Day <i>ask team for details, served with creamy mash, Tenderstem broccoli, gravy</i>	21
Radicchio, chestnut, fregola & pickled kohlrabi salad (vg)	16 (524kca)
Pan-fried Wild Mushroom & Tarragon Gnocchi (vg) <i>Brussel top pesto, toasted seeds</i>	18 (1379kca)
Roast Dingley Dell Pork Belly (gf) <i>crushed root vegetables, braised red cabbage, gravy</i>	21 (912kca)
Fowey Mussels <i>smoked streaky bacon, Young's ale, rosemary fries</i>	15.5 (748kca)
Fish & Chips (gf) <i>Cyder battered haddock, triple cooked chips, tartare sauce, mushy peas add curry sauce +1</i>	19 (1001kca)

PUDDINGS

Sticky Toffee Pudding (v)(gf) <i>served with salted caramel ice cream</i>	6.5 (742kca)
Bakewell Tart (v) <i>vanilla ice cream</i>	8 (605kca)
Dark Chocolate Mousse (v) <i>blackberries & almond</i>	6.5 (315kca)
Apple & Rhubarb Crumble (v) <i>served with bay leaf custard</i>	6 (640kca)
Selection of Jude's Ice Creams (vg)(gf) <i>vanilla salted caramel chocolate pear sorbet brandy butter</i>	2.5 per scoop (90-95kca)

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.
Served tables of 4 or more are subject to a discretionary service charge of 12.5%.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked.
(v) vegetarian, (vg) vegan, (gfo) option without gluten-containing ingredients available, (vo) vegetarian option available.

