

Evening

Starters

Carrot & coriander soup

Croutons, Lawlor's bread £7

Cornish king scallops

Black pudding, pea purée, pancetta crisp, pea shoots £12.5 starter /£24 main

Smoked chicken liver parfait

Red onion marmalade, Lawlor's toast £7.5

Cornish crab tian

Avocado & mango salsa, grapefruit, cherry tomato £9.5

Chiltern lamb sweetbreads

Compressed apple, apple puree, red wine jus £8

Sriracha king prawns

Orange & pomegranate salsa £7.5

Mains

Parmesan crusted venison fillet

Curly kale, heritage carrots, carrot puree, red wine jus £22

Pork tenderloin

Stuffed with chicken mousse & spinach, boulangère potatoes, tender stem broccoli, red wine jus £20

Braised lamb shoulder

Champ mash, lamb lolly pop, peas, silver skin onion, red wine jus £21

Hake en croute

Chive tie green beans, spinach, chorizo sauce £20

Lemon sole meuniere

Sauté potatoes, crispy cockles £20

Roasted cauliflower cheese

Potato gnocchi, pine nut & caper dressing, crispy roquette, cauliflower puree £16.5 (v)

Other vegetarian dishes are available. Please ask

Please turn over for pub classics and side orders



Pub Classics

Steak, Guinness & mushroom pie

Triple cooked chips, mixed seasonal vegetables £16.5

Loddon beer battered, Atlantic cod

Triple cooked chips, chunky tartar sauce, minted crushed peas £15

28-day aged, grass fed West Country beef burger

Brioche bun, tomato, lettuce, French fries, topped with
Butler's reserve cheddar & smoked bacon £15.5

Sides

Triple cooked chips	£4	Mixed vegetables	£3.5
French fries	£3.5	Marinated Greek olives	£4
Sweet potato fries	£4	Tender stem broccoli	£4
Tomatoes, shallots, olive oil, balsamic	£4	Buttered new potatoes	£3
Roquette, parmesan, aged balsamic	£3.5	Lawlor's bread and butter	£2.5

If you have any food allergies, please let us know as the menu descriptions do not list all ingredients.

Full allergens menu is available - Key: (v) vegetarian (n) contains nuts.

**Our beef has been especially dry aged on the bone exclusively for us, by Godden's butchers of Chesham, Buckinghamshire. This aging process leads to a more tender steak with excellent depth of flavour. The beef used has been specially selected from high quality cattle reared in the West Country.*

**All our dishes are cooked to order using fresh produce & ingredients delivered daily, mainly from local suppliers.*

**All our fish is delivered daily by Kingfisher, Brixham market, Devon & is from sustainable sources.*

**We only serve fair trade coffee.*

We are happy to serve you tap water but ask that you make a **75p donation per jug to our charity **WaterAid** which provides clean water to those who don't have it. Our customers have now risen over **£10,000**.*

**We endeavour to serve you in good time but during busy periods there may be a small delay.*

Fresh food isn't always fast food.