

COATES & SEELY ENGLISH SPARKLING WINE, BRITAGNE BRUT/ROSE, England £12/£14 BOTIVO & SODA, orange wedge, rosemary sprig o% Abv £5.5

Bar Snacks

BREAD & BUTTER (V) (Av. gf) £7 PROVENÇAL OLIVES (Vg) (Gf) £7

TARAMASALATA, smoked cod roe, Kalamata olives, sourdough £9
WILTSHIRE COCKTAIL SAUSAGES, honey mustard, chilli sauce £9.5
HUMMUS, sumac, flatbread (Vg) (Av. Gf) £9
FRITTO MISTO, calamari, whitebait, caper & lemon aioli £11
TANDOORI CHICKEN SKEWERS, mint yoghurt (Gf) £11

PADRÓN PEPPERRS, smoked Maldon salt £6.5
CHARCUTERIE & ENGLISH CHEESES, Jamón Ibérico, Chorizo Ibérico, Ibérico Bellota Coppa, Pitchfork cheddar, Cashel blue, Chevre, cornichons, toasted sourdough (Av. Gf) £25 (To share)

Starters

HERITAGE TOMATO SOUP, ricotta, rosemary focaccia (V) (Av. Vg) (Av. Gf) £9/£11.5

BRIXHAM OCTOPUS, creamed split pea, sundried tomatoes, sauce Vierge (Gf) £13.5

SPRING SALAD, cos lettuce, green goddess dressing, broad beans, rosemary croutons, Parmesan cheese (V) £11/£15

(Add Creedy Carver chicken breast, £7)

SMOKED MACKEREL, fennel & shallot salad, soft cheese, rye bread (V) (Av. Gf) £11

LONGHORN FILLET STEAK TARTARE, truffle mayonnaise, capers, cornichons, shallots, chives, focaccia croutons £14

(Main course available with fries, or potato & rosemary sourdough) £20

BUFFALO CHICKEN GRATIN, Cashel Blue, celery £11.5

Roasts

38-DAY AGED SIRLOIN OF WEST COUNTRY BEEF, horseradish cream (Av. Gf) £26.5

WEST END FARM PORK BELLY, crackling, apple sauce (Av. Gf) £24.5

DEVON CHICKEN BREAST, bread sauce, thyme (Av. Gf) £23

BUTTERNUT SQUASH, FETA & PEARL BARLEY WELLINGTON, mushrooms, truffle oil, vegetarian gravy (Av. Vg) £22

All roasts served with Yorkshire pudding, roast potatoes, carrots, red cabbage, parsnips, gravy (Av. Gf)

Mains

COURGETTI, pistachio & basil pesto, homemade ricotta, basil oil (V) (Av. Vg) (Av. Gf) £18.5 PAN-FRIED ATLANTIC COD, warm fennel salad, samphire, petit pois, beurre blanc (Gf) £28.5

Sides

PIGS IN BLANKETS £7.5

CAULIFLOWER CHEESE (V) £7

FRIES, CHUNKY CHIPS, SWEET POTATO FRIES, (add truffle & Parmesan £1.5) (Av. Vg) (Gf) £6

CREAMED LEAKS, Swiss Gruyère (Gf) £6.5

GREEN BEANS, smoked almonds (Vg) (Gf) £6

WALMER HOUSE SALAD (Vg) (Gf) £6

SAVOY CABBAGE, bacon (Gf) £6.5

V: Vegetarian Vg: Vegan Gf: Gluten free
Av. Gf / Vg: Available Gluten free / Vegan please ask your server (Starter/Main)

please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.