



## LUNCH

### Snacks

Nocellara and Greek Mammoth olives, lemon verbena (pb) (143 kcal)	4.25
Crown Prince squash hummus, smoked chilli oil, toasted seeds, grilled pitta (pb) (586 kcal)	6.95
Smoked bacon, sage and onion Scotch egg, spiced plum ketchup (680 kcal)	7.50

### Salads

Symplicity meatballs and warm autumnal vegetables, lentils, feta, spinach, pumpkin seeds, herb dressing (pb) (675 kcal)	12.75
Stornoway black pudding and smoked bacon, apple, shredded kale, new potatoes, tomato and sherry dressing (695 kcal)	11.50
<i>Add a free-range poached egg (71 kcal)</i>	1.50

### Symplicity – Plant Based Eating, Without Compromise

Plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, fries, slaw (pb) (1102 kcal)	15.95
Cumin 'lamb' pitta; grilled aubergine, tzatziki, tomato, sumac onions, mint, skin-on fries (pb) (1094 kcal)	14.95
Meatball sub, marinara sauce, Cheddar, mayo, crispy onions, chives, skin-on fries (pb) (1139 kcal)	14.95

### Pub Classics

Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce (1336 kcal)	12.95/17.95
The Ostrich beef burger, streaky bacon, Lye Cross Farm smoked Cheddar, BBQ relish, fries, slaw (1272 kcal)	15.95
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut pub chips (1433 kcal)	15.50
Severn & Wye smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander (450/775 kcal)	9.50/15.95
Stokes Marsh Farm 28-day dry-aged flat-iron steak (served medium-rare), garlic butter, chips, mushroom, watercress (1238 kcal)	21.95
<i>Add peppercorn sauce (150 kcal)</i>	2.50

### Sides

Thick-cut pub chips or skin-on fries (v) (644 kcal)	4.25	Crown Prince squash, spinach, chimichurri (pb) (254 kcal)	4.25
Posh fries; aioli, vegetarian Parmesan, chives (v) (904 kcal)	4.95	Shredded kale, apple and walnut salad (pb) (287 kcal)	4.25
Three cheese mac n cheese, thyme crumb (v) (827 kcal)	6.50	Garlic ciabatta / with cheese (v) (604/807 kcal)	4.25/5.95



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## Puddings

Dark chocolate and espresso brownie, cherry compote, Baileys ice cream (v) (895 kcal)	7.50
Spiced sticky date pudding, gingerbread ice cream, rum butterscotch (v) (963 kcal)	6.95
Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) (pbo) (575 kcal)	6.95
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (pb) (444 kcal)	6.50

## Nearly Full?...

Order any hot drink and treat yourself to two little Biscoff doughnuts (pb) (120 kcal)	1.95
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) (343 kcal)	4.95
Affogato; Gingerbread ice cream, Illy espresso, salted caramel and pecan biscotti (v) (293 kcal)	4.95

*Add a shot of Amaretto liqueur for the perfect after dinner treat*

*Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project*



The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

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## After Drinks - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini	Limoncello	<i>Please refer to the drinks menu for full price list</i>
Bulleit Bourbon Old Fashioned	Grenat Maury Lafage - red dessert wine	
Classic Negroni	Valdivieso Eclat Botrytis Semillon white dessert wine	

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## Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

*Perhaps try something chilled?*

*Dairy-free milks available*

Iced coffee; Illy espresso, milk, maple syrup	3.25	Iced tea; Canton red berry and hibiscus, fresh mint	2.75
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## Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week.

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Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info - (v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info - All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.