

mothering sunday

our favourite marys

the pig and fiddle bloody mary	11.95
ciroc vodka, house spiced tomato juice	
bloody maria	11.95
patrón tequila gold, house spiced tomato juice	

aperitifs

hugo's royale spritz	11.95
mimosa	11.95
winter paloma	11.95
no-jito	7.50

snacks

marinated gordal olives (ve)	4.95
hobbs house focaccia , cold-pressed rapeseed oil, sherry vinegar (ve)	4.50
british charcuterie : suffolk chorizo, fennel salami, coppa, cornish pork rillettes, pickles and focaccia	23.75

two course 33.95 / three course 39.95

starters

- salt and pepper calamari**, vietnamese style dipping sauce, chilli, lime
- loaded hummus**, fried sprouts, sumac, crispy chickpeas, smoked chilli oil, za'atar flatbread (ve)
- veggie keema samosas**, coriander chutney (v)
- pork, duck liver and pancetta terrine**, sourdough toast, plum chutney

the great british roast

all served with roast potatoes, yorkshire pudding, seasonal vegetables, and red wine gravy

- sirloin of grass fed** (served medium-rare), horseradish sauce
- loin of high welfare pork**, sausage stuffing, crackling and baked apple sauce
- castlemead farm chicken**, sage and onion sausage stuffing, bread sauce
- our seasonal vegetable wellington**, mushroom gravy (v) (veo)

main

- butcombe gold beer-battered haddock and thick-cut chips**, minted peas, tartare sauce
- crown prince squash risotto**, smoked chilli oil, sage, vegan burrata, toasted pine nuts (ve)
- our beef burger**, maple and bacon relish, smoked cheddar, mustard aioli, crispy onions, skin-on fries
- brigham market fish stew**, west country mussels, prawns, saffron potatoes, herb aioli, garlic croûte

sides

cauliflower cheese , thyme crumb (v)	4.95	roast potatoes , aioli, crispy onions (v)	5.50
thick-cut pub chips or skin-on fries (v)	5.50	baby gem salad , buttermilk ranch (v)	4.95
seasonal greens , garlic butter (v)	5.75	truffle fries , pecorino, aioli, chives (v)	6.25

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, (ve) vegan friendly, (veo) vegan option available - 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 total absence of allergens in our dishes. our fish dishes may contain small bones, please take care.

scan the qr code for detailed allergen and calorie information.



puddings

autumnal fruit, almond and oat crumble, vanilla custard or ice cream (v) (veo)

spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v)

valrhona chocolate mousse cake, clementine syllabub, almond brittle (v)

british artisan cheese, caramelised apple chutney, cornichons, crackers (v) 6 supp

nearly full?

the 'after eight' (v) mint chocolate ice cream, white chocolate shavings, mint sprinkles	6.50
three little biscoff-filled donuts (ve) perfect with a coffee!	4.75
affogato (v) vanilla ice cream, illy espresso, little biscuits	5.95



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.

