



Leek & Potato Soup, Marks Bread & Butter (v)	- £6.00
Three Cheese, Onion & Thyme Tart, Sautéed Potatoes, Leaf Salad (v)	- £9.50
Beetroot Risotto, Baby Spinach, Goat Cheese, Walnuts (v,n)	-£9.50
Spiced Tomato & Root Vegetable Hotpot, Mark's Bread, Butter (v)	- £9.50
Smoked Haddock, Cod & Prawn Fish Pie, Mark's Bread & Butter	- £11.50
Steamed Cornish Mussels, Cider, Tarragon, Cream, Marks Bread	- £9.95
Brixham Gurnard Fillet, Crab Arancini, Braised Fennel, Crab Bisque	- £13.95
Dry Aged Beef & Pork Ragu with Pappardelle Pasta, Parmesan & Basil	-£9.95
Buttermilk Fried Chicken, Polenta Chips, Severn Project Leaves, Relish	- £11.95
Stuffed Lamb Breast, Crisp Shoulder, Herbed Couscous, Pomegranate, Basil Pesto (n)	- £14.50
Dry Aged 8oz Ribeye Steak, Green Peppercorn Sauce, Hand-cut Chips	- £16.95
Jerk Baby Back Pork Ribs, Hand Cut Chips, Red Slaw	- £10.95
Homemade Beef & Mushroom Pie, Buttered Vegetables, Mash & Gravy	- £10.95
Buxton's Pork & Apple Sausages, Mash, Buttered Vegetables, Gravy	- £9.50
Wye Valley Lamb Burger, Hand Cut Chips, Dressed Leaves, Tzatziki (Add Chorizo, Bacon or Goats Cheese for 75p)	- £9.95

*All of our ingredients are sourced locally where possible.
Whilst we don't cook with food allergies in mind,
our chefs are happy to adapt recipes to a customer's specific needs, where possible.
Please inform your server.*