

to nibble

Devilled whitebait + garlic mayo – 3
Blue cheese + parmesan arancini balls - 4
Quail scotch egg + Branston puree – 2.5
Sourdough + cod's roe – 3
Brawn, piccalilli + cornichons – 4
Pig twigs + apple sauce – 2.5

to start

Oxtail, yorkie + braised onions – 6
Pickled mackerel, kohlrabi + carrot slaw, sardine ketchup – 6.5
Bath chap, apple + crispy squid - 7
Fishcakes + warm tartar sauce - 6
Leek + potato soup, basil + chive pesto - 6
Warm squash salad, walnuts + goat's curd – 6.5

the main event

Rare onglet, tomato + mushroom, chips + peppercorn sauce – 16.5
The Kenny cheeseburger, smoked bacon, jalapenos, braised onions, chili jam, burger sauce + chips - 13
Wye Valley asparagus, confit artichoke, crispy hens egg + mushroom - 13
Breaded haddock, crushed peas, chips + tartare sauce – 13.5
Honey roast ham, free range eggs, pickles + chips – 11
Curried mushroom + chickpea burger, garlic mayo, halloumi + chips – 12
Lamb shoulder spring vegetable stew, carrot, fennel + Cornish potatoes – 16
Homemade beef + ox cheek lasagne, rocket + chips – 12.50

extra bits

Hand cut chips – 3 / Steamed hispi cabbage, parsley dressing – 3 / Rapeseed mash – 3

All our food is sourced locally + is organic where possible.
Please inform our staff about any allergies.

to finish

Chocolate + banana mousse cake, peanut butter ice cream – 6.5

Try with a glass of Passito or Rhum Orange

Sticky toffee pudding, toffee sauce + vanilla ice cream - 6

Match with a Tawny Port or Passito

Lemon tart + berry compote - 6

Try with a glass of Passito or Raspberry Liqueur

White wine poached pear frangipane + cardamom ice cream- 6

Try with a glass of Passito or Plum Sake

Chocolate brownie ice cream - 4

Choice of 3 cheeses with chutney + biscuits - 7.5

Helford Blue / Mrs Bell's Blue / Westcombe Cheddar / Topsy Billy / Tunworth (+ £2 for extra cheeses)

Try with either the Maury, Madeira or Ports

dessert wines 75ml

Baccadoro Passito – Italy - 6

Maury Grand Reserve, Pouderoux – France - 6

Akashi- Tai Plum Sake – Japan -6.5

fortified wines 50ml

Sandeman Quinta do Seixo – Port - 5.5

Niepoort Tawny Dee – Port - 4

Olorosso, Lustau – Sherry - 4

Pedro Ximinez, Lustau – Sherry - 4

Rainwater, Barbeito – Madeira - 5

brandy 25ml

Gautier VS – 3.5 / Baron di Sigognac Armagnac – 4.5 /

Henessey Fine de Cognac – 5 / Somerset Cider Brandy – 4

other digestif 25ml

Grappa di Merlot – 6 / Mezcal – 4.5 / Saliza Amaretto – 4 / Rhum Orange – 4

Pococello – 4.5 / Quince, Elderflower or Raspberry Liqueur - 3.5

We really hope you have enjoyed your meal with us – please note we are unable to accept card gratuities