

THE OLIVE TREE

Marinated mixed olives £3.50

Rustic Breads, Balsamic, Oil £2.50

STARTERS

Homemade soup of the day, rustic bread (gfo)(v) £6.95

Pan-seared scallops, smoked potato puree, crispy Coppa ham, kale pesto (gf) £11.25

Wild mushroom & spinach, toasted sourdough, crispy egg, parmesan, truffle oil (v)(veo) £8.25

Local gin cured Chalk-stream trout, melba toast, crème fraiche, pickled shallots (gfo) £8.95

Smoked duck breast, endive, beetroot puree, parmesan croutons, caramelised chestnuts (gfo) £8.50

MAINS

Breaded whole tail scampi, chips, buttered peas, dill tartare sauce £14.50

Goan Hake & Prawn curry, sticky rice, fennel pakora, poppadum (gfo) £17.95

Hogs Back Beer battered haddock, chips, minted mushy peas, tartare (gfo) £14.95

Homemade beef burger, smoked bacon, mature cheddar, BBQ sauce, chips, coleslaw (gfo) £15.25

Moving Mountains plant-based burgers, smoked applewood, BBQ sauce, chips, coleslaw (veo) £14.95

Baked Jerusalem artichoke, buckwheat, broccoli, cauliflower cheese puree, crispy shallots (ve) £14.50

Homemade pie of the day, creamy mash potato, buttered savoy cabbage, red wine jus £15.50

Confit pork belly, fondant potato, cabbage, roasted carrots, pickled apple (gf) £16.95

Slow braised lamb shank, garlic mash potato, roasted root vegetables, rosemary jus (gf) £16.50

Fulk Brothers 8oz Sirloin or 8oz Rump steak,
vine tomatoes, mushroom, chips, salad, garlic butter (gfo) £24.00/£21.00

SIDES

Cauliflower Cheese £3.00

Peppercorn/blue cheese sauce (gf) £2.50

Seasonal vegetables (gf) £2.50

Mixed leaf salad (gf) £2.50

Braised red cabbage (veo) £3.00

Onion rings (gfo)(veo) £3.00

Rocket, pear & blue cheese salad (gf) £2.50

Chips £2.50

(v)-vegetarian (ve)-vegan (veo) vegan option available (gf)-gluten free (gfo) gluten free available

Our aim is to support local farmers, suppliers and producers so we strive to do so. Everything is freshly prepared and cooked to order and therefore at peak times please appreciate that there may be a wait, but it will be worth it!

Please advise the staff of any allergies

SHARING PLATTERS

Oven baked rosemary & garlic camembert, warmed focaccia (gfo) £12.95

Whole roasted elephant garlic, olive tapenade, warmed sourdough (gfo) £8.95

Antipasti, Crispy egg, 'Coppa' ham, smoked duck breast, mozzarella, olives, pickles, rustic breads
(gfo) £13.95

SANDWICHES

Available Mon-Fri 12-2.30, & Sat 12-5

(All our sandwiches can be made with gluten free bread)

*All served with salad garnish, fries or soup
on a choice of white or granary bread*

OPEN

Grilled Welsh rarebit, Hogs back tea, mature cheddar, mustard £8.25 (gfo)

Smoked Scottish salmon, capers, crème fraiche £8.75 (gfo)

Prawn & avocado, Marie rose sauce £8.95 (gfo)

CLOSED

'Hogs back' beer battered haddock, tartare, baby gem £8.50 (gfo)

Toasted Croque monsieur, Fulk Brothers cooked ham, gruyere £8.95 (gfo)

Steak baguette: 4oz rump steak, crispy onions, blue cheese £10.50 (gfo)

Vegan Philly steak baguette, cream cheese, mushrooms & onions £9.95 (v)(ve)

v- vegetarian / ve – vegan / gf – gluten free / gfo – gluten free option available upon request

Head chef- Alexander Graham-Stewart

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