

## SNACKS

Frickles (ve)	£2.95
<i>French's mustard vegan mayo.</i>	
Marinated Nocellara Olives (v, gf)	£3.95
<i>Toasted almonds, herb oil.</i>	
Baked Garlic Dough Balls (v)	£2.95

## STARTERS

Soup du Jour (v, ve)	£4.95
<i>Home baked bread &amp; Breton butter.</i>	
HOME Whitebait	£6.75
<i>Citrus aioli, lemon, crispy seaweed.</i>	
Pan Fried Squid	£6.75
<i>Rice noodle salad, chilli, spring onion, lime, lemon grass.</i>	
Mixed Dip Plate (v)	£8.25 (large) £5.75 (small)
Choose three from the following: <i>Hummus; roast garlic beetroot &amp; cumin; cream cheese &amp; fresh herbs; olive tapenade; tzatziki; roast pepper salsa; borani bademjan (aubergine &amp; yoghurt dip); guacamole. Served with flour tortillas &amp; crisp blue corn tortillas.</i>	
<i>Extra dips — £1.50</i>	
Salmon Fishcake	£6.50
<i>Spinach, samphire, caper-hollandaise.</i>	
Cauliflower Buffalo Wings (v, ve)	£5.95
<i>Spiced ginger beer batter. Buffalo dip (very spicy). Sour cream or vegan mayo &amp; chive dip.</i>	
Chicken Wings (gf)	£6.25
Choose your flavour: <b>Buffalo (very spicy).</b> <i>Sour cream &amp; chive dip.</i> <b>Old J Barbecue.</b> <i>Sour cream &amp; chive dip.</i>	

## SALADS & BUDDHA BOWLS

Superfood BB (v, gf)	£9.50
<i>Red &amp; white quinoa, broccoli, avocado, peas, feta, kale, cucumber, seeds, alfalfa, fresh herbs, maple syrup &amp; wholegrain mustard dressing.</i>	
North African BB (ve, gf)	£9.50
<i>Spiced chickpeas, garlic roasted broccoli, courgette, yellow pepper, spinach, kale, seeds, pomegranate, preserved lemon, citrus-fresh herb-maple dressing.</i>	
<i>Add Cajun chicken — £2.95</i>	
<i>Add Cajun fried halloumi — £2.20</i>	
<i>Add tandoori mackerel — £2.95</i>	
Sticky Beef Salad	£10.75
<i>Watercress, pepper, chilli, spring onion, roast peanuts, sesame seeds, cherry tomatoes.</i>	
Formaggio di Capra Salad (v)	£10.75
<i>Goat's cheese, sun blushed tomatoes, red peppers, rocket, pine nuts, sun blushed tomato dressing on onion bread bruschetta.</i>	

## BRUNCH & BUTTIES AVAILABLE UNTIL 16:00

Tostada	£7.95
<i>Toasted bloomer, tomato pulpa, garlic, free-range fried eggs, Serrano ham, manchego.</i>	
Devilled Mushrooms (v)	£7.95
<i>Goat's cheese, spinach, Fernando de Castilla sherry, cayenne, cream, wholegrain toast.</i>	
Poached Eggs, Hollandaise, Toasted Muffins	£7.95
<i>Choose bacon, spinach, smoked salmon or avocado.</i>	
BLT	£7.95
<i>White bloomer, Lettuce, tomato, mayonnaise, chips.</i>	
Pulled Jack Fruit Sandwich (ve)	£7.95
<i>BBQ sauce, rosemary sea salt focaccia, vegan cheese, chips</i>	
Soup & Sandwich (v, ve)	£7.95
<i>Choose BLT or Pulled Jack Fruit Sandwich with a bowl of today's soup.</i>	

## MAINS

Spiced Butternut Squash & Spinach Lasagne (v)	£10.50
<i>Taleggio, mozzarella, rocket &amp; Gran Moravia salad, garlic bread.</i>	
Special Fried Chicken	£11.95
<i>Marinated in buttermilk &amp; coated in Cajun spice. Chips, coleslaw, barbecue sauce.</i>	
HOME Fish & Chips	£12.50
<i>Silver Street beer batter, chunky chips, mushy peas &amp; our own tartare sauce.</i>	
Beef Short Rib Ragù	£10.50
<i>Tagliatelle, shaved Gran Moravia, rocket (contains pancetta).</i>	
Wild Mushroom & Puy Lentil Shepherd's Pie (v, gf)	£10.50
<i>Savoy champ mash, smoked cheddar, mushy peas. (vegan option available)</i>	
Braised Lamb Shank	£14.25
<i>Jersey cream mash, red currant &amp; red wine jus.</i>	
Pan Fried Monkfish	£15.50
<i>Celeriac mash, peas, pancetta, warm tomato chutney.</i>	
Jack Fruit Ragù (v) (ve option available)	£10.50
<i>Tagliatelle, shaved Gran Moravia, rocket.</i>	
Whole Roast Poussin	£13.50
<i>Chorizo aioli, chips</i>	
New England Seafood Chowder	£12.95
<i>Cod, smoked salmon, fresh salmon, mussels, cream, peas, potato, home baked bread &amp; Breton butter.</i>	

## BURGERS & SANDWICHES

HOME Beef Burger	£10.50
<i>Brioche bun, tomato, lettuce, mayonnaise, our house relish &amp; chips.</i>	
<i>Make it a double for an extra — £2.50</i>	
Tandoori Chicken Grill	£10.50
<i>Tandoori marinated chicken thigh, focaccia bun, baby gem, red onion, fresh chilli sauce, feta, mango chutney, yoghurt &amp; mint dressing, chips.</i>	
Portobello Mushroom & Bhaji Burger (v, ve)	£10.50
<i>Rosemary focaccia bun, fresh chilli sauce, roast red pepper, rocket, tzatziki or salsa, chips.</i>	
Burger Additions	
<i>Add halloumi — £1.75</i>	
<i>Add Godminster cheddar cheese — £1.50</i>	
<i>Add vegan cheese — £1.50</i>	
<i>Add BBQ jack fruit — £1.00</i>	
<i>Add beef short rib — £1.95</i>	
<i>Add bacon — £1.00</i>	
<i>Upgrade chips to sweet potato wedges — £1.50</i>	

## SIDES

Garlic Bread (v)	£2.95
House Salad (v)	£3.75
Steamed & Buttered Vegetables (v)	£3.50
Cajun Sweet Potato Wedges (v)	£5.75
<i>Sour cream &amp; chive dip.</i>	
Mash with Cream & Butter (v)	£3.50
Chips (v)	£3.50
<i>We salt our chips, ask your server if you'd like them plain or...</i>	
<i>Add Gran Moravia cheese — £1.00</i>	
<i>Add garlic &amp; herb butter — £1.00</i>	
<i>Add beef short rib — £1.95</i>	

## WORKERS' LUNCH\* MONDAY - FRIDAY UNTIL 16:00

Any pizza, buddha bowl or salad with a drink	£8.95
<i>Choose from soft drink / small glass of house wine / half pint Dortmund / half pint HOME / hot drink.</i>	

\*Not available in conjunction with other discounts.

## CLASSIC PIZZAS

Margherita (v)	£7.50
<i>Mozzarella, oregano, tomato base.</i>	
Quattro Formaggi	£8.75
<i>Goat's cheese, gorgonzola, smoked cheddar, mozzarella, tomato base.</i>	
Florentina (v)	£9.25
<i>Mozzarella, spinach, Kalamata olives, free-range egg, tomato base.</i>	
Four Seasons	£9.25
<i>Chorizo, mushrooms, Kalamata olives, anchovies, mozzarella, tomato base.</i>	
La Reine	£9.75
<i>Serrano ham, Kalamata olives, mushrooms, mozzarella, rocket, shaved Gran Moravia, tomato base.</i>	

## HOUSE PIZZAS

Greek Lamb 	£10.75
<i>Slow cooked lamb, feta, olives, red onion, yoghurt-mint dressing, pomegranate, garlic oil base, mozzarella. A donation of 50p is made to the Pay It Forward Fund on your behalf.</i>	
Formaggio di Capra (v)	£9.25
<i>Goat's cheese, roast peppers, sun blushed tomatoes, mozzarella, tomato base.</i>	
Roast Vegetable (ve) 	£9.75
<i>Aubergine, courgette, red onion, peppers, cherry plum tomatoes, pine nuts, rosemary, fresh oregano, tomato base (no cheese). A donation of 50p is made to the Pay It Forward Fund on your behalf.</i>	
Hummus & Chicken	£10.50
<i>Rocket, spiced chick peas, pine nuts, mozzarella, sun blushed tomato base.</i>	
Tandoori Mackerel	£10.25
<i>Crème fraîche base, red onion, fresh coriander, mozzarella, yoghurt &amp; mint dressing.</i>	
Buffalo Chicken	£10.25
<i>Chicken thigh strips, red onion, mozzarella, sour cream &amp; chive dip, aged jalapeño sauce base (very hot).</i>	
Crab, King Prawn & Asparagus	£12.50
<i>Crème fraîche base, mozzarella, lemon wedge.</i>	
Beef Short Rib	£11.50
<i>Reduced jus base, red onion, mozzarella, watercress.</i>	
Italian Hot	£10.25
<i>Mozzarella, salami Milano, 'nduja, jalapeños, tomato base.</i>	
Artichoke & Wild Mushroom (ve)	£10.25
<i>Artichoke, wild mushrooms, sun-blushed tomatoes truffle oil, tomato base (no cheese).</i>	
Gluten free base available	add £1.75
Vegan cheese available	add £1

**EXTRAS** Add a little extra to your pizza

Premium Ingredients	£1.95
<i>Buffalo chicken, slow cooked lamb, king prawns, gorgonzola, artichokes, sliced chorizo, tandoori mackerel, Serrano ham, smoked salmon, beef short rib, wild mushrooms.</i>	
All other ingredients	£1.50

## SUNDAY DINNER SUNDAYS 11:00-21:00 all £12.95

*Get here early. Sometimes we run out!*

**28 Day Aged Eye of Topside Beef**  
*Roast potatoes, parsnips, carrots, shallots & squash, steamed broccoli, braised red cabbage, Yorkshire pudding, red wine gravy. Served medium.*

**English Leg of Lamb**  
*Roast potatoes, parsnips, carrots, shallots & squash, steamed broccoli, savoy cabbage with pancetta & cream, Yorkshire pudding, red wine gravy.*

**Nut Roast (v)**  
*Roast potatoes, parsnips, carrots, shallots & squash, steamed broccoli, braised red cabbage, Yorkshire pudding, veggie gravy.*

(v) vegetarian,  
(ve) vegan,  
(gf) gluten free

All of our ingredients are sourced from local suppliers & we do not use any genetically modified ingredients or produce. Please ask your server for allergen information.

Due to the handcrafted nature of our menu items, the variety of procedures used in our kitchen & our reliance on our suppliers, we cannot guarantee that our food will not contain traces of allergens.

A discretionary service charge of 10% will be added to all parties of six or more.

Ask your server for this week's desserts.



All our chicken is certified halal.

## WINE

### WHITE

125ml/175ml/250ml/Bottle

The Rambler White, £3.25/£4.75/£6.50/£18.50

Western Cape, South Africa 2017 (13.5% abv)  
Packed with tangy fruits and lovely blossom notes.

Fauno Viura/Sauvignon Blanc, Valencia, Spain 2016/17 (11.5% abv) £3.30/£4.90/£6.60/£19  
Full of fresh peach and orange citrus aromas from the sunny east coast of Spain.

Grand Cape Chardonnay, Western Cape, South Africa 2017 (13.5% abv) £3.40/£5/£6.70/£20  
A pure unoaked style that delivers tangy stone fruit and jasmine flowers.

Mastri Vernacoli Pinot Grigio, Trentino, Italy 2016/17 (12.5% abv) £3.50/£5.20/£7.10/£21  
Pinot Grigio from Trentino DOC, it's a step above the rest.

Vila Nova Vinho Verde, Portugal 2017 (11.5% abv) £22.50  
Recently voted the best Vinho Verde in the world, a must try!

The Cloud Factory Sauvignon Blanc, £4.10/£6/£8.10/£24  
Marlborough, New Zealand 2016 (13.5% abv)  
What would we do without Marlborough Sauvignon..... well you don't have to worry about that here.

Domaine de Vedilhan Serica Viognier, Pays d'Oc, France 2016 (14% abv) £26.25  
Jancis Robinson likened this wine to a Condrieu, only much more affordable.

Novas Gran Reserva Organic Riesling, Bio Bio, Chile 2016 (12% abv) £26.50  
A wine lovers favourite grape and a wine from our favourite organic producer.

La Val Finca Arantei Albariño, Rias Baixas, Spain 2016 (13% abv) £29.50  
Albarino from a single vineyard is a rare thing, so with this wine you're in for a special treat!

### RED

125ml/175ml/250ml/Bottle

The Rambler Barbera, Italy 2016 (13.5% abv) £3.25/£4.75/£6.50/£18.50  
How is this wine this good for this price! Barbera is a light red that's perfect for pizzas and pastas.

Borsao Garnacha, Campo de Borja, Spain 2016 (13.5% abv) £3.30/£4.90/£6.60/£19  
A multi award winning wine that is deep, rich and packed with dark fruits.

Cape Heights Merlot, Western Cape, South Africa 2017 (13.5% abv) £3.40/£5/£6.70/£20  
Soft and juicy and all that you want from a merlot.

El Viejo del Valle Pinot Noir, Valle Central, Chile 2017 (13% abv) £3.50/£5.20/£7.10/£21  
This Pinot Noir gives lovely red summer fruit notes with a touch of spice from time in oak.

Benjamin Malbec, Mendoza, Argentina 2016/17 (12.5% abv) £3.90/£5.75/£7.80/£23  
A bright and intense Malbec from the high-altitude vineyards of Mendoza.

Artesa Organic Rioja, Spain 2016 (13.5% abv) £25.50  
Lovely organic Rioja from a 5th generation family owned winery.

Wishbone Shiraz Grenache, South Australia 2016/17 (14% abv) £27.50  
A bizarre combination of Cambridge wine merchant and Australian 100-point Parker wine maker, you will love this!

Nieto Don Nicanor Malbec, Mendoza, Argentina 2015 (14% abv) £29.50  
Brooding and intense. A classic Malbec. From Nieto's premium Agrelo vineyards.

### ROSÉ

125ml/175ml/250ml/Bottle

Rame Rosado, Campo de Borja, Spain 2016/17 (13.5% abv) £3.25/£4.75/£6.50/£18.50  
Ripe cherry and strawberry aromas, delicious and fresh.

Another Story White Zinfandel Rosé, California, USA 2016 (12% abv) £3.40/£5/£6.70/£19.50  
Just like strawberry ice cream, sweet and luscious.

Boutinot 'Les Cerisiers', Côtes du Rhône Rosé, Rhone, France 2016/17 (13% abv) £21.50  
An elegant, truly gastronomic Provence style rosé from the Southern Rhône.

### FORTIFIED & DIGESTIF

75ml/125ml

Fernando de Castilla, Classic Cream, Jerez, Spain, NV (17% abv) £3.75/£4.75  
This Classic Cream is produced from an aged Oloroso sweetened with 20% PX.

Fernando de Castilla, Antique PX, Jerez, Spain, NV (15% abv) £5.75/£8.50  
A must try (aren't they all?). Truly one of the world's greatest wines.

Wiese & Krohn, Colheita Port, Douro, Portugal, 1982 (21% abv) £8.50/£12.50  
A work of art – beautifully aged (for more than 30 years) tawny port. Special.

### FIZZ

125ml/Bottle

Durello Spumante Brut 'Palladiano', Veneto, Italy NV (11.5% abv) £5.50/£25  
This is what the locals drink in Venice, why shouldn't we! Crisp dry and full of citrus notes.

Prosecco Emotivo, Veneto, Italy NV (11.5% abv) £6/£27  
Classic Prosecco with a bright straw colour and lively aromas of intense vine fruits.

Emotivo Rosé, Veneto, Italy NV (11.5% abv) £28  
Packed full of fresh red berries. A great drier style fizz.

Champagne de Castelnau Brut Reserve, Champagne, France NV (11.5% abv) £43  
Notes of gingerbread, almonds and hazelnuts blended with peach and ripe apricot.  
The soul of a vintage wine in the body of a non-vintage.

Perrier Jouet Brut, Champagne, France NV (11.5% abv) £60  
Deliciously floral, slightly honeyed fruit aroma.

Perrier Jouet Rosé, Champagne, France NV (11.5% abv) £75  
Hints of strawberry and red fruits on the nose and rich long palate. A work of art inside & out.

## BEER

### CASK ALES

½pint/pint

HOME (4.0 abv) £1.95/£3.90

Silver Street Session (3.9% abv) £2/£4

Timothy Taylor Landlord (4.3% abv) £2.30/£4.60

Guest Ale... Ask your server. From £2.20/£4.40

We have a wide selection of real ales, bottled beers, ciders & spirits.

Please ask your server for our drinks menu.

## COCKTAILS

### SHORT

Espresso Martini £7.50

Absolut Vanilla, Kahlua, Hazelnut Syrup, Double Espresso.

Vesper Martini £8.50

Belvedere Vodka, Tanqueray Gin, Lillet Blanc, Lemon Twist.

Manhattan £8.50

Bulleit Rye, Lillet Rouge, Maraschino Cherry Brine, Bitters.

Boulevardier £8.50

Bulleit Rye, Campari, Lillet Rouge, Orange Twist.

Negroni £7.50

Campari, Beefeater Gin, Lillet Rouge.

### SOUR

Margarita £7.50

Olmecca Tequila, Cointreau, Fresh Lime, Gomme Syrup. Salted?

Daiquiri – Classic / Raspberry / Strawberry £7.50

Havana Club 3 Años, Fresh Lime, Gomme Syrup. (Chambord / Strawberry Bols).

Amaretto Sour £7.50

Disaronno Amaretto, Fresh Lemon Juice, Gomme Syrup, Bitters.

Whiskey Sour £8.50

Bulleit Bourbon, Fresh Lemon Juice, Demerara Syrup, Bitters.

### LONG

Mojito – Classic / Raspberry / Strawberry £7.50

Havana Club 3 Años, Gomme Syrup, Fresh Mint, Fresh Lime. (Chambord / Strawberry Bols).

Manchester Mojito £7.50

Old J Spiced Rum, Gomme Syrup, Fresh Mint, Fresh Lime.

Bloody Mary £7.50

Absolut Vodka, Tomato Juice, Worcestershire Sauce, Spices, Celery Stick.

### FIZZ

Elderflower Gin Fizz £7.25

Mr Fitzpatrick's Elderflower Cordial, Beefeater Gin, Durello.

Aperol Spritz £7.25

Aperol, Durello, Soda.

Bellini £7.25

Durello – Peach / Strawberry / Raspberry.

### NON-ALCOHOLIC COCKTAILS

Apple & Eve £4.20

Mr Fitzpatrick's Bramley Apple & Elderflower Cordial, Fresh Mint, Fresh Lime, Apple Juice, Dash Soda.

Berry Burst £4.20

Raspberry & Strawberry Pureé, Fresh Lemon Juice, Apple Juice, Gomme Syrup, Dash Soda.

Strawberry Cream Soda £4.20

Strawberry Purée, Fresh Lime Juice, Vanilla Syrup, Home Made Cream Soda.

## GIN PERFECT SERVES

Served with Fever-tree Indian Tonic, Fruit and Botanicals designed to enhance the gin's specific flavour profile. (Slimline Tonic also available)

Manchester Gin £7.50

Orange Twist, Fresh Rosemary.

Manchester Raspberry £7.50

Fresh Mint Sprig.

Manchester Three Rivers £7.50

Orange Twist, Fresh Rosemary, Cardamom Pods.

Forest Gin £8.50

Grapefruit Twist, Fresh Rosemary.

Bathtub £8.50

Orange Twist, Juniper Berries, Cinnamon.

Hendricks £6.50

Cucumber, Juniper Berries.

Sipsmiths £7.20

Lemon Twist, Juniper Berries.

Tanqueray 10 £7.20

Fresh Pink Grapefruit, Juniper Berries.

Monkey 47 £8.50

Lime Twist, Cinnamon, Cardamom Pods.

Bloom £7.20

Fresh Pink Grapefruit, Ginger.

### MINERALS

Fentimans 275ml £2.80

Victorian Lemonade, Ginger Beer, Dandelion & Burdock, Elderflower.

San Pellegrino 330ml £2.60

Limonata, Aranciata, Aranciata Rossa, Limone E Menta.

Cola/Diet Cola/Lemonade £2

Coke/Diet Coke 330ml £2.80

Tonic/Slimline Tonic/Ginger Beer/Tomato Juice 200ml £2

Mineral Water - Still/Sparkling 330ml £2

Glass of Juice £2

Orange, pineapple, cranberry, apple.

