



Through changing our menus with the seasons, we strive to serve you delicious food using the freshest ingredients. **That's the EPIC way**

SHARERS & STARTERS

Butchers' Sharing Board	£16.00
Glazed Chicken Wings, Chicken Liver Parfait, Black Bacon Jam, Crispy Sweetbreads, Wild Boar Sausage Roll, Pickles & Rustic Toast	
Spring Vegetable Mezze v, GFA	£12.75
Tempura Broccoli, Pea Fritters, Grilled Asparagus, Green Tomato Relish, Whipped Sweet Potato, Stuffed Chilli Peppers	
Artisan Breads v, GFA	£3.75
Porcini & Truffle Butter	
Dough Balls v	£3.00
Garlic & Herb Rapeseed Oil	
Italian Mixed Olives v, GF	£2.50
Garden Pea Soup v, GFA	£5.00
Cheddar & Chive Bread	
Duck Scotch Egg	£7.00
Apricot Ketchup, Seasonal Salad	
Smoked Mackerel Terrine GFA	£8.25
Citrus Crème Fraîche, Melba Toast	
Welsh Mussels & Clams GF	£9.00
Samphire & Cider	
Chicken Liver Parfait GFA	£7.25
Red Onion Marmalade, Toasted Brioche	
Spinach & Parmesan Arancini v	£7.00
Roast Tomato Sauce	
Cashel Blue, Baby Gem & Pear Salad v, GF, N	£6.75
Spring Onion, Walnut Dressing	

SANDWICHES

Served 12 – 6pm
Served on either Soft Bloomer, Warm Baguette or Gluten-free Bread, with a choice of chips, soup or salad

Grilled Rump Steak GFA	£9.50
Horseradish & Crispy Shallots	
Crab Cocktail GFA	£8.50
Avocado & Rocket	
Cheddar Ploughmans v, GFA	£7.50
Piccalilli	

BURGERS & HOTDOGS

Served 12 – 6pm
Served with Skinny Fries & Crunchy Slaw (Add Fried Egg £1, Add Bacon £2)

Prime Bavette Beef Burger GFA	£12.75
Black bomber Cheddar & Relish	
Sweet Potato & Tarragon Rosti v, GFA	£12.00
Brie, Fried Egg	
Classic Frankfurter GFA	£12.50
Bacon Mayonaise, Crispy Jalapenos	

MAINS

Ratatouille & Goats Cheese Strudel v	£12.75
Chicory & Rocket Salad	
Courgette & Asparagus Linguini v, GFA, N	£13.00
Basil & Mint Butter Sauce, Pesto	
Chicken, Leek & Pancetta Pie	£13.50
Mash & Sprouting Broccoli, Thyme Gravy	
Pan-fried Stone Bass GF	£19.00
Radicchio & Fennel Slaw, Beetroot Blini	
Cornish Hake Supreme GF	£15.50
Warm Heritage Potato Salad, Squid & Chilli Salsa	
Roast Guinea Fowl Breast & Leg GF	£16.00
Wild Garlic Gratin, Hispi Cabbage & Garden Herbs	
Taste of Pork	£16.75
BBQ Tenderloin, Confit Belly & Black Pudding, Apple & Potato Croquette	
Herb-crusted Lamb Rump GFA	£21.00
Spiced Carrot & Feta Cous Cous, Broad Beans & Caper Jus	

STEAKS

Naturally Produced Prime Beef
All served with Chips, Spring Pea & Crispy Shallot Salad
Choice of Sauces - Peppercorn, Bourbon Glaze, Golden Ball Steak Butter GF

10oz Dry-aged Rump GF	£19.75
8oz Dry-aged Ribeye GF	£22.00
2 x 3oz Fillet Medallions GF	£24.75

STONE BAKED PIZZAS

Chicken, Chorizo & Sweetcorn, Chilli Oil	£11.00
Black Ham & Pineapple	£10.00
Spinach, Egg & Sun Blushed Tomato v	£9.50

SIDES

Chips , Sea Salt & Pepper v, GF	£3.50
Skinny Fries , Cajun and Parsley v, GF	£3.00
Garden Peas , Bacon & Smoked Garlic GF	£3.50
Grilled Asparagus , Hollandaise Sauce v	£4.50
Spring Pea & Crispy Shallot Salad , Mustard Dressing v, GF	£3.50
Caesar Salad , Anchovies & Parmesan Croutons GFA	£4.00

For any allergen information please contact a member of our team.
v Vegetarian | GF Gluten Free | GFA Gluten Free Available | N Contains Nuts

A 10% optional gratuity will be added to tables of eight or more.
This is distributed between the whole team. Thank You.