

August/September 2017

A P É R I T I F S

Somerset Cider Sour - <i>Shipwreck Cider Brandy, Lemon, Egg White & Rhubarb Bitters</i>	9.00
The Sophia Sling - <i>Quinta de la Rosa White Port, Lemon Rind & Tonic</i>	10.00
Aperol Spritz - <i>Aperol, Prosecco & Soda</i>	9.00

S T A R T E R S

Devilled Kidneys <i>on Sourdough Toast</i>	8.50
Venison & Apricot Terrine, <i>Kohlrabi Slaw</i>	8.95
Watermelon Salad <i>with Feta & Mint</i>	(V) 6.00
Courgette & Basil Soup <i>with Garlic Croutons</i>	(V) 6.00
Twice Baked Cheddar Soufflé <i>with Spinach & Grain Mustard</i>	(V) 8.50
Burrata <i>with Heritage Beetroot & Maple Roasted Walnuts</i>	(V) 9.50
Prosciutto Di Parma <i>with Fresh Tomato & Basil on Toast</i>	8.50
British Cured Meats <i>with Pickles & Toast</i>	9/16
Heirloom Tomatoes <i>with Avocado, Cucumber & Pine Nuts</i>	(V) 10.50
Globe Artichoke Salad <i>with Green Beans, Goats Curd & Almonds</i>	(V) 11.00

S H E L L S

River Yealm Rock Oysters <i>with Tobasco & Shallot Vinaigrette</i>	3 each
½ Pint of Shell On North Atlantic Prawns <i>with Mayonnaise</i>	7.50
Soused Mackerel <i>with Capers & Horseradish</i>	8.50
Cornish Mussels <i>with Chorizo, Sea Vegetables & Dunkertons Cider</i>	8.00

M A I N S

Wiltshire Lamb Rump <i>with White Beans, Peppers & Salsa Verde</i>	18.50
Butts Farm Gloucester Old Spot Pork Chop <i>with Mustard Runner Beans</i>	17.50
Grilled ½ Cornish Native Lobster, <i>Fries & Garlic Butter with a glass of prosecco</i>	20.00
Roasted Sweet Potato <i>with Baba Ganoush, Broccoli Tops, Stilton & Green Sauce</i>	(V) 15.50
Cotswolds White Chicken Milanese <i>with Green Beans & Shaved Parmesan</i>	17.50
Butcombe Battered Haddock <i>with Fries, Crushed Peas & Tartar Sauce</i>	14.00
Pan Fried Calves Liver <i>with Mashed Potato, Streaky Bacon, Sage & Onions</i>	15.95
Fillet of Sea Bream <i>with Tomato, Aubergine & Pearl Barley</i>	16.50
Whole Torbay Sole <i>with Samphire, Brown Butter & Capers</i>	17.00
Roast Gressingham Duck Breast <i>with Glazed Summer Carrots & Pea Shoots</i>	19.00
Pea & Courgette Risotto <i>with Mint, Westcombe Ricotta & Lemon Zest</i>	(V) 15.00

G R I L L

All Steaks are 30-40 Day Dry Aged Galloway / Hereford Beef & Served with French Fries, Rocket & Tomato

8oz Flat Iron	15.95	8oz Sirloin	22.00
10oz Rib Eye	24.00	Chateaubriand (For Two)	71.00

S A U C E S 2.50 each

Peppercorn, Béarnaise, Stilton Hollandaise, Salsa Verde, Garlic Butter

S I D E S 4.50 each

French Fries or Mashed Potato	Watercress, Cucumber & Mustard Dressing
Rainbow Chard, <i>Garlic & Chilli</i>	Steamed Spinach
Isle of Wight Tomatoes <i>with Capers & Basil</i>	Honey Glazed Carrots
Roasted Sweet Potato <i>with Rosemary</i>	Balsamic Roasted Beetroots

A discretionary 12.5% service charge will be placed on your bill

Please ask if you wish to see the allergens information

All prices include VAT