

April 2018

APÉRITIFS

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

STARTERS

Spring Vegetable Minestrone <i>with Fregola</i>	(V)	6.00
Salt & Pepper Squid with Aioli		8.50
Twice Baked Cheddar Soufflé <i>with Spinach & Grain Mustard</i>	(V)	8.50
Heritage Beetroot Salad <i>with Quinoa, Chicory, Feta, Pomegranite & Basil</i>	(V)	10.50
Wood Pigeon <i>with Honey Roasted Parsnips, Chestnuts & Bacon</i>		10.00
Devilled Kidneys <i>on Sourdough Toast</i>		8.50
Duck & Foie Gras Terrine <i>with Celeriac Remoulade & Sourdough</i>		8.50
Globe Artichoke Salad <i>with Green Beans, Goats Curd & Almonds</i>		11.00
Smoked Salmon <i>with Cucumber, Rocket & Creme Freche</i>		8.50

SHELLS

River Yealm Rock Oysters <i>with Tabasco & Shallot Vinaigrette</i>	3 each
½ Pint Atlantic Prawns <i>with Mayonnaise</i>	9.00
Cornish Mussels <i>with Chorizo, Sea Vegetables & Dunkertons Cider</i>	8.00

MAINS

Gloucestershire Goat Saddle <i>with Spring Cabbage, Garden Peas, Wild Garlic & Green Sauce</i>	18.50
Fillet of Sea Bream <i>with Purple Sprouting Broccoli and Olive Tapenade</i>	16.50
Cornish Lobster Tagliatelle <i>with White Wine, Tomato, Chilli & Basil</i>	29.00
Old Spot Pork Chop <i>with Buttered Kale and Caramelised Apple</i>	18.00
Courgette Parmigiana <i>with Basil & Mozzarella</i>	(V) 14.50
Venison Pie <i>with Mashed Neeps & Kale</i>	17.50
Roasted Romanesco <i>with Cauliflower Puree, Chestnuts, Chilli, & Green Sauce</i>	(V) 15.50
Chicken Milanese <i>with Green Beans, Parmesan & Garlic Butter</i>	15.00
Pan Fried Calves Liver <i>with Mashed Potato, Streaky Bacon, Sage & Onions</i>	15.95
Cornish Ray Wing <i>with Brown Butter, Capers & Cockles</i>	17.50

GRILL

<i>All Steaks are 30-40 Day Dry Aged Galloway / Hereford Beef & Served with French Fries, Rocket & Tomato</i>			
8oz Flat Iron	15.95	8oz Sirloin	22.00
10oz Rib Eye	24.00	Chateaubriand (<i>For Two</i>)	71.00

SAUCES 2.50 each

Peppercorn, Béarnaise, Stilton Hollandaise, Green Sauce, Garlic Butter

SIDES 4.50 each

French Fries or Mashed Potato	Roasted Sweet Potato, Rosemary
Heritage Beetroot, <i>Balsamic</i>	Jersey Royals, <i>Mint Butter</i>
Spring Greens, <i>Garden Peas</i>	Roasted Romanesco, <i>Garlic & Chilli</i>
Steamed Spinach	Mixed Leaf, <i>Cucumber & Tomatoes</i>

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