

April 2017

APERITIFS

Negroni	7.00	Diplomatico Old Fashioned	10.00
Glass of Moet & Chandon	12.00	Fresh Blood Orange Juice	3.50

ON TOAST

Cotswolds Burrata <i>with Tomato &amp; Basil</i>	8.50
Chopped Duck Livers	7.95

SHELLS

Wright Bros. Jersey Oysters & Co.	2.50 each
River Fowey Mussels, <i>Dunkertons Cider, Monks Beard &amp; Shallots</i>	8.00
1/2 Pint Prawns, <i>Mayonnaise &amp; Lemon</i>	7.50
South Coast Diver Scallop, <i>Samphire &amp; Wild Garlic Butter</i>	8.50

STARTERS

Spring Vegetable & Pistu Soup	6.00
Cornish Crab Pate, <i>Pickled Red Onion, Brioche &amp; Cornichons</i>	8.50
Wild Duck Rarebit, <i>Wild Mushrooms, Wiltshire Truffles &amp; Duck Egg</i>	8.00
Braised Octopus, <i>Chorizo, Dried Porchini &amp; Aioli</i>	8.50
Baked Semolina Gnocchi, <i>Spinach, Burnt Butter &amp; Parmesan</i>	8.50

SALADS

Broccoli Salad, <i>Cracked Wheat, Pomegranate &amp; Sesame Dressing (v)</i>	6.75 11.00
Chicken & Avocado Salad, <i>Green Goddess Dressing</i>	7.50 12.50
Crispy Duck Salad, <i>Noodles, Bean Sprouts &amp; Red Chilli</i>	7.95 13.00

MAINS

Steak & Onion Pie, <i>Pea's &amp; Gravy</i>	15.95
Markham Farm Asparagus Risotto, <i>Fresh Ricotta &amp; Lemon Zest</i>	14.95
Dartland Farm Roast Kid, <i>Purple Sprouting Broccoli, Anchovy &amp; Rosemary Sauce</i>	18.00
Pan Fried Calves Liver & <i>Streaky Bacon, Sage &amp; Onion, Creamed Potatoes</i>	15.95
Bobby Beer Battered Haddock, <i>Hand Cut Chips &amp; Crushed Peas &amp; Tartare Sauce</i>	11.95
Cornish Mackerel, <i>Spicy Puy Lentils, Fennel &amp; Capers</i>	15.50
Hake Fillet, <i>Violet Artichokes, Spinach &amp; Kalamata Olives</i>	17.50
Whole Grilled Lemon Sole, <i>Jersey Royals &amp; Garlic Butter</i>	19.95
Wiltshire Salt Beef, <i>Spring Carrots &amp; Parsley Sauce</i>	16.50

SANDWICHES

Baguette of the Day	5.50
Wild Duck Double Cheeseburger, <i>French Fries, Cheese- Roquefort or Rollright</i>	11.95
Baked Westcombe Cheddar & Ham Toastie <i>with Cornichons</i>	6.50

GRILL- All Steaks Served with French Fries, Rocket & Garlic & One Sauce

Steak / Frites	14.95	Sauces 1.50
8oz Sirloin	22.00	Garlic Butter
100z Ribeye	24.00	Peppercorn
Chateaubriand (for 2/3)	62.00	Stilton Hollandaise
T-Bone (for 2)	58.00	Bearnaise

SIDES 3.95

French Fries, Mashed or New Potatoes	Fennel & Potato Crumble
Green Salad	Broccoli & Toasted Almonds
Iceberg Wedge & Blue Cheese	Truffled Cauliflower Cheese
Savoy Cabbage & Bacon	Spinach - Creamed or Steamed

An optional 12.5% service charge will be added to your bill.

Please ask if you wish to see the allergens information. All prices include VAT