

Lunch

Smoked Ham & Jalapeno Croquettes	4.50	Scotch Egg	4.00
Charcuterie & Pickles	9.00/16.00	Nocellara Olives	3.00
Sausage Roll	4.00	Quail Egg & House Pickles	5.00

STARTERS

Bavette Steak Tartare <i>with Truffle & Pangritata</i>			11.00
Smoked Haddock Carpaccio <i>with Fennel & Ruby Grapefruit</i>			8.50
Wild Duck Rarebit <i>with Wild Mushrooms, Truffle & Duck Egg</i>	(V)		9.00
Beetroot Soup <i>with Creme Fraiche & Horseradish</i>	(V)		6.50
Ham Hock & Foie Gras Terrine <i>with Piccalilli</i>			9.50
Blue Cheese Tart <i>with Chicory Salad & Apple Chutney</i>	(V)		8.00
Duck Salad <i>with Cucumber, Bean Sprouts & Red Chilli</i>			7.50/13.00
Wensleydale & Apple Salad <i>with Bulgur Wheat, Red Cabbage & Kale</i>	(V)		7.50/13.00

SHELLS

South Coast Rock Oysters <i>with Tabasco & Shallot Vinaigrette</i>			3 each
½ Pint of Shell on North Atlantic Prawns <i>with Mayonnaise</i>			7.50
River Exe Mussels <i>with Spring Onion & Ginger, Dunkertons Cider & Fries</i>			12.00 / 15.00
Cornish Crab <i>with Avocado, Iceberg & Lemon Mayonaise</i>			12.00

SANDWICHES served 12 - 3

Ortiz Tuna Melt <i>with Pickles & Rocket</i>			7.00
Baguette of the Day <i>with Rocket & Cornichons</i>			5.50

MAINS

English Rose Veal Chop <i>with Mashed Potato, Lemon & Sage</i>			22.00
Butternut Squash <i>with Goats Cheese, Sage & Fresh Pasta</i>	(V)		14.50
Local Venison Haunch <i>with Salt Baked Celariac & Red Kale</i>			19.50
Beer Battered Haddock <i>with Chips, Crushed Peas & Tartar Sauce</i>			14.00
Pan Fried Calves Liver <i>with Mashed Potato, Streaky Bacon, Sage & Onions</i>			16.00
Roasted Cod <i>with New Potatoes, Spinach & Hollandaise</i>			18.50
Whole Roasted Bream <i>with Romero Peppers, Spinach & Salsa Verde</i>			17.50
Chicken Milanese <i>with Tender Stem Broccoli, Garlic Butter & Parmesan</i>			16.50
Wiltshire Wood Pigeon <i>with Cime di Rapa, Black Pudding & Roasted Onions</i>			18.50
Duck Shepherds Pie <i>with Winter Greens & Root Vegetables</i>			16.50
House Cheese Burger <i>with French Fries, Tomato & Burger Sauce & Your Choice of Cheese</i> <i>(Cheese - Rollright, Cheddar or Roquefort)</i>			12.50

STEAKS

Our Steaks are from the finest West Country Hereford Angus cross & Dry Aged served with French Fries, Rocket & Tomato

8oz Flat Iron	16.00	8oz Sirloin	22.00
10oz Rib Eye	24.00		
S A U C E S 2.50 each		Peppercorn, Béarnaise, Stilton Hollandaise, Garlic Butter	

SIDES All 4.50

French Fries or Mashed Potato	Chicory, Chard & Radicchio
Spinach, Nutmeg & Bacon	Purple Sprouting Broccoli
Beetroots & Cavalo Nero	Sweet Potato Fries

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