

Summer 2017

Aperol Spritz	10.00	Diplomatico Old Fashioned	10.00
Glass of Moet & Chandon	12.00	Fresh Orange Juice	3.50

S T A R T E R S

½ Pint of Shell on Prawns	7.50	South Coast Rock Oysters & Co.	Each 3.00
Cornish Clams <i>Dunkertons Cider, Shallots &amp; Samphire</i>	9.00	Lamb Sweetbreads <i>Leeks &amp; Girolles</i>	9.00
Tuna Tartare <i>Avocado, Chilli &amp; Lime Dressing</i>	9.95	Burratta <i>Heritage Tomatoes, Basil &amp; Sourdough</i>	10.50
Wild Duck Rarebit <i>Wild Mushrooms, Truffle &amp; Duck Egg</i>	8.00	Carrot & Green Bean Salad <i>Dried cranberries, Goats Curd &amp; Quinoa</i>	7.95/13.00
Westcombe Ricotta Gnudi <i>Cherry Tomatoes, Basil &amp; Parmesan</i>	8.50	Chicken & Avocado Salad <i>Green Goddess Dressing &amp; Croûtons</i>	8.95/16.95
Courgette & Basil Soup	6.00	Duck Salad <i>Cucumber, Bean Sprouts &amp; Red Chilli</i>	7.95/13.00
Kid Faggot <i>Roasted Pepper</i>	8.50		

B A R  
S N A C K S

Scotch Egg	3.00
Sausage Roll	3.00
Olives	3.00
Tyrells Crisps	1.00
Nuts	2.00

Cured English Meats  
*Sourdough & Cornichons*  
Sml. 9.00/Lrg.16.00

Cured Cumbrian Ham
Blood & Chocolate Salami
Air Dried Yorkshire Beef
Smoked Mutton
Seaweed & Cider Salami
Smoked Chorizo
Pepper & Red Wine Salami

English & French Cheese Board  
*Biscuits & Mustard Fruits*  
4 for 10.00

Tomme De Savoie
Camembert
Westcombe Cheddar
Roquefort

M A I N S

Gloucester Old Spot Pork Chop <i>Peas &amp; Broad Beans &amp; Salsa Verde</i>	16.50	Beer Battered Fish <i>Hand Cut Chips, Crushed Peas &amp; Tartare Sauce</i>	13.50
Grilled Halloumi <i>Sweetcorn Fritters, Isle Of Wight Tomatoes &amp; Baby Spinach</i>	14.50	Grilled ½ Cornish Lobster <i>French Fries, Garlic Butter, Served with a glass of Prosecco</i>	20.00
Dartland Farm Roast Kid <i>Tender Stem Broccoli, Anchovy &amp; Rosemary Sauce</i>	18.00	Cornish Mackerel <i>Grilled Chilli, Fennel, Capers &amp; Chicory Salad</i>	16.00
Pan Fried Calves Liver <i>Streaky Bacon, Sage &amp; Onion &amp; Creamed Potatoes</i>	15.95	Barbary Duck Breast <i>Cherries &amp; Herriage Carrots</i>	18.50
Barbary Duck Breast <i>Cherries &amp; Herriage Carrots</i>	18.50	Chicken Milanese <i>Garlic Butter, Green Beans &amp; Parmesan</i>	16.50

T O D A Y S R O A S T S

*All Roasts Served with Seasonal Vegetables, Cauliflower Cheese & Roast Potatoes*

Stoke Farm Rump Cap, Horseradish & Yorkshire Pudding	18.00
Rare Breed Saddleback White Pork, Crackling & Apple Sauce	18.00
Cotswold Chicken, Pigs in Blankets & Bread Sauce	18.00

S I D E O R D E R S

All 4.50

French Fries or Mashed Potatoes	Minted Jersey Royals
Baby Gem, Radishes & House Dressing	Garlic & Shallot Green Beans
Broccoli & Toasted Almonds	Courgette Fritti
Honey & Cumin Glazed Carrots	Heritage Tomato Salad

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

Allergen list available upon request. All Prices include V A T