

July 2017

APÉRITIFS

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

STARTERS

Devilled Kidneys on <i>Sourdough Toast</i>	8.50
Wood Pigeon & Foie Gras Terrine with <i>Watercress & Pickled Pears</i>	9.00
Watermelon Salad with <i>Feta & Mint</i>	(V) 6.00
Gazpacho, <i>Chilled Heritage Tomato & Red Pepper Soup</i>	(V) 6.00
Twice Baked Cheddar Soufflé with <i>Spinach & Grain Mustard</i>	(V) 8.50
Burrata with <i>Grilled Apricots & Pea Shoots</i>	(V) 9.00
Prosciutto Di Parma with <i>Fresh Tomato & Basil On Toast</i>	8.50
British Cured Meats Selected by Cannon & Cannon with <i>Pickles & Toast</i>	9/16
Heirloom Tomatoes with <i>Avocado, Cucumber & Pine Nuts</i>	(V) 11.00
Globe Artichoke Salad with <i>Green Beans, Goats Curd & Almonds</i>	(V) 11.00

SHELLS

River Yealm Rock Oysters with <i>Tobasco & Shallot Vinaigrette</i>	3 each
½ Pint of Shell On North Atlantic Prawns with <i>Mayonnaise</i>	7.50
Wild Crayfish with <i>Pickled Cucumber & Aioli</i>	11.00
Cornish Mussels with <i>Chorizo, Sea Vegetables & Dunkertons Cider</i>	8.00

MAINS

New Seasons Whiltshire Lamb Rump with <i>White Beans, Peppers & Salsa Verde</i>	18.00
Butts Farm Gloucester Old Spot Pork Chop with <i>Mustard Runner Beans</i>	17.50
Grilled ½ Cornish Native Lobster, <i>Fries & Garlic Butter with a glass of prosecco</i>	20.00
Roasted Cauliflower with <i>Peas, Pine Nuts, Chilli & Green Sauce</i>	(V) 14.50
Flat Iron Chicken with <i>Tenderstem Broccoli & Garlic Butter</i>	17.50
Butcombe Battered Haddock with <i>Fries, Crushed Peas & Tartar Sauce</i>	14.00
Pan Fried Calves Liver with <i>Mashed Potato, Streaky Bacon, Sage & Onions</i>	15.95
Fillet of Sea Bream with <i>Tomato, Aubergine & Pearl Barley</i>	16.50
Whole Torbay Sole with <i>Samphire, Brown Butter & Capers</i>	17.00
Roast Gressingham Duck Breast with <i>Glazed Summer Carrots & Pea Shoots</i>	19.00
Wye Valley Asparagus & Pea Risotto with <i>Westcombe Ricotta & Lemon Zest</i>	(V) 15.00

GRILL

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

SAUCES 2.50 each

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

SIDES 4.50 each

French Fries or Mashed Potato	Watercress, Cucumber & Mustard Dressing
Rainbow Chard, <i>Garlic & Chilli</i>	Steamed Spinach
Isle of Wight Tomatoes with <i>Capers & Basil</i>	Honey Glazed Carrots
Minted Jersey Royals	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