

## Summer 2017

### APÉRITIFS

Somerset Cider Sour - <i>Shipwreck Cider Brandy, Lemon, Egg White &amp; Rhubarb Bitters</i>	9.00
The Sophia Sling - <i>Quinta de la Rosa White Port, Lemon Rind &amp; Tonic</i>	10.00
Aperol Spritz - <i>Aperol, Prosecco &amp; Soda</i>	9.00

### STARTERS

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

### SHELLS

River Yealm Rock Oysters with <i>Tobasco &amp; 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 &amp; Aioli</i>	11.00
Cornish Mussels with <i>Chorizo, Sea Vegetables &amp; Dunkertons Cider</i>	8.00

### MAINS

New Seasons Whiltshire Lamb Rump with <i>White Beans, Peppers &amp; 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 &amp; Garlic Butter with a glass of prosecco</i>	20.00
Roasted Cauliflower with <i>Peas, Pine Nuts, Chilli &amp; Green Sauce</i>	(V) 14.50
Flat Iron Chicken with <i>Tenderstem Broccoli &amp; Garlic Butter</i>	17.50
Butcombe Battered Haddock with <i>Fries, Crushed Peas &amp; Tartar Sauce</i>	14.00
Pan Fried Calves Liver with <i>Mashed Potato, Streaky Bacon, Sage &amp; Onions</i>	15.95
Fillet of Sea Bream with <i>Tomato, Aubergine &amp; Pearl Barley</i>	16.50
Whole Torbay Sole with <i>Samphire, Brown Butter &amp; Capers</i>	17.00
Roast Gressingham Duck Breast with <i>Glazed Summer Carrots &amp; Pea Shoots</i>	19.00
Wye Valley Asparagus & Pea Risotto with <i>Westcombe Ricotta &amp; 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 &amp; Chilli</i>	Steamed Spinach
Isle of Wight Tomatoes with <i>Capers &amp; 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