

October 2017

APÉRITIFS

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
Venison and Apricot Terrine <i>with Pickled Pear</i>	9.00
Spiced Pumpkin & Chickpea Soup (V)	6.00
Twice Baked Cheddar Soufflé <i>with Spinach & Grain Mustard</i> (V)	8.50
Burrata <i>with Heritage Beetroot & Maple Roasted Walnuts</i> (V)	9.50
Prosciutto Di Parma <i>with Fresh Tomato & Basil on Toast</i>	8.50
Roasted Autumn Squash, Pheasant, Freekah & Endive	10.50
Globe Artichoke Salad <i>with Green Beans, Goats Curd & Almonds</i> (V)	11.00
Soused Mackerel <i>with Capers & Horseradish</i>	8.50

SHELLS

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

MAINS

Wiltshire Lamb Rump <i>with White Beans, Peppers & Salsa Verde</i>	18.50
Butts Farm Gloucester Old Spot Pork Chop <i>with Mustard Runner Beans</i>	17.50
Courgette Parmigiana, Mozzarella & Basil (V)	14.50
Roasted Sweet Potato <i>with Baba Ganoush, Broccoli Topts, Stilton & Green Sauce</i> (V)	15.50
Butcombe Battered Haddock <i>with Fries, Crushed Peas & Tartar Sauce</i>	14.00
Pan Fried Calves Liver <i>with Mashed Potato, Streaky Bacon, Sage & Onions</i>	15.95
Fillet of Sea Bream <i>with Tomato, Aubergine & Pearl Barley</i>	16.50
Whole Torbay Sole <i>with Samphire, Brown Butter & Capers</i>	17.00
Roast Gressingham Duck <i>with Glazed Carrots & Red Wine Sauce</i>	17.00
Chicken Milanese <i>with Green Beans & Shaved Parmesan</i>	17.50

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, Green Sauce, Garlic Butter

SIDES 4.50 each

French Fries <i>or</i> Mashed Potato	Watercress, Cucumber & Mustard Dressing
Buttered Autumn Greens	Balsamic Roasted Beetroots
Roasted Sweet Potato <i>with Rosemary</i>	Steamed Spinach
Tenderstem Broccoli, Garlic & Chilli	Charred Carrots, Yoghurt, Salsa Verde

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