

February 2017

..... APÉRITIFS

The Collector Americano - <i>The Collector Vermouth, Campari, Soda</i>	8
Sloe Negroni - <i>Sloe Gin, Campari, Sweet Vermouth</i>	9
Classic Martinez - <i>Tanqueray Gin, Martini Rosso, Maraschino, Bitters, Lemon Juice</i>	10

ON TOAST

Smoked Mackerel Pate <i>with Cornichons</i>	7
Devilled Kidneys	7

SEAFOOD

Wright Bros. Jersey Oysters & Co.	2.50 each
6 Wright Bros. Jersey Oysters <i>with a Glass of English Nyetimber</i>	20
½ Pint of Shell On North Atlantic Prawns & Mayonnaise	6.5
Lambton & Jackson Smoked Salmon <i>with Creme Fraiche, Capers & Shallots</i>	9/18
Steamed Fowey Mussels <i>with White Wine, Shallots & Parsley (add fries 4.00)</i>	9.50

STARTERS

Pumpkin & Ginger Soup	(V) 6
Bone Marrow <i>with Capers, Parsley & Sourdough Toast</i>	7
Twice Baked Cheddar Soufflé <i>with Grain Mustard</i>	(V) 8
British Cured Meats Selected by Cannon & Cannon <i>with Pickles & Toast</i>	9/16
Wild Mushroom Risotto <i>with Black Truffle & Parmesan</i>	12/18
Roasted Heritage Squash Salad <i>with Kale & Pomegranate</i>	(V) 7/12
Mixed Beetroot Salad <i>with Neal's Yard Goats' Curd, Lentils, Hazelnuts</i>	(V) 8/14

MAINS

Pan Fried Calves Liver <i>with Mashed Potatoes, Bacon, Sage & Caramalised Onion Jus</i>	15
Roasted Ceps <i>with Soft Polenta, Garlic, Parsley & Parmesan</i>	(V) 15.5
Organic Chicken, Mushroom & Tarragon Pie <i>with Mashed Potatoe & Kale</i>	16
Roasted Cod <i>with Puy Lentils, Root Vegetables & Smoked Lardons</i>	16.50
Butcombe Battered Whiting <i>with Fries, Crushed Peas & Tartar Sauce</i>	13
Cornish Ray Wing <i>with Brown Butter, Shrimp & Sea Vegetables</i>	17
Crispy Duck Leg <i>with Braised Red Cabbage & Red Wine Jus</i>	17.50
Flat Iron Chicken <i>with Spiced Pumkin, Roasted Red Onion & Chilli Dressing</i>	17.50

STEAKS *All Steaks Served with French Fries, Rocket, Tomato & One Sauce* SAUCES 2.00

Steak Frites	14.95	Peppercorn
8oz Sirloin Steak	22.5	Béarnaise
10oz Rib Eye	24	Stilton Hollandaise
Cote de Beouf (For Two)	62	Salsa Verde
Chateaubriand (For Two)	71	Chimichurri

SIDES 4 each

Roasted Squash with Chilli & Oregano	Seasonal Green Salad
Macaroni Cheese	Soft Polenta
Buttered Savoy Cabbage or Fine Beans	Lyonnais Potatoes
French Fries, Mashed or New Potatoes	Curly Kale, Sesame, Garlic & Chilli

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