

# Winter 2017

## APÉRITIFS

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
Chicken Liver Pate with <i>Pickled Onion &amp; Sourdough Toast</i>	8.50
Spiced Pumpkin & Chickpea Soup	(V) 6.00
Twice Baked Cheddar Soufflé with <i>Spinach &amp; Grain Mustard</i>	(V) 8.50
Globe Artichoke Salad with <i>Green Beans, Goats Curd &amp; Almonds</i>	(V) 11.00
Burrata with <i>Heritage Beetroot &amp; Maple Roasted Walnuts</i>	9.50
Roasted Delicata Squash with <i>Quinoa, Bitter Greens &amp; Feta</i>	(V) 10.50
Smoked Salmon with <i>Creme Freche, Capers, Shallots &amp; Sourdough</i>	9.00

## SHELLS

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

## MAINS

Lamb Rump with <i>Roasted Artichoke, Kale &amp; Green Sauce</i>	18.50
Roast Mallard with <i>Glazed Carrots &amp; Red Wine Sauce</i>	17.00
Courgette Parmigiana, <i>Mozzarella &amp; Basil</i>	(V) 14.50
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 Cod with <i>Braised Lentils, Spinach &amp; Brown Shrimp Butter</i>	16.50
Whole Torbay Sole with <i>Samphire, Brown Butter &amp; Capers</i>	17.00
Roasted Romanesco with <i>Cauliflower Puree, Chestnuts &amp; Stilton and Green Sauce</i>	(V) 15.50
Chicken Milanese with <i>Green Beans, Parmesan &amp; Garlic Butter</i>	15.50

## ROASTS All served with Roast Potatoes, Roasted Roots, Cauliflower Cheese & Seasonal Greens

Half Roast Chicken with <i>Pig's in Blanket &amp; Bread Sauce</i>	18.00
Slow Cooked Kelmscott Pork Loin with <i>Crackling &amp; Cider Mustard Cream</i>	18.00
Roast Sirloin of Beef with <i>a Yorkshire Pudding &amp; Horseradish</i>	18.00

## SIDES 4.50 each

French Fries or Mashed Potato	Watercress, Cucumber & Mustard Dressing
Balsamic Roasted Beetroots	Buttered Autumn Greens
Sweet Potato with <i>Rosemary</i>	Honey Roasted Carrots & Parsnips
Roast Potatoes	Cauliflower Cheese
Romanesco, Garlic & Chilli	Steamed Spinach

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