

August/September 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
Venison & Apricot Terrine, <i>Kohlrabi Slaw</i>	8.95
Watermelon Salad with <i>Feta & Mint</i>	(V) 6.00
Courgette & Basil Soup with <i>Garlic Croutons</i>	(V) 6.00
Twice Baked Cheddar Soufflé with <i>Spinach & Grain Mustard</i>	(V) 8.50
Prosciutto Di Parma with <i>Fresh Tomato & Basil On Toast</i>	8.50
British Cured Meats with <i>Pickles & Toast</i>	9/16
Burrata with <i>Heritage Beetroot & Maple Roasted Walnuts</i>	(V) 9.50
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
Soused Mackerel with <i>Capers & Horseradish</i>	8.50
Cornish Mussels with <i>Chorizo, Sea Vegetables & Dunkertons Cider</i>	8.00

MAINS

Wiltshire Lamb Rump with <i>White Beans, Peppers & Salsa Verde</i>	18.50
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 Sweet Potato with <i>Baba Ganoush, Broccoli Tops, Stilton & Green Sauce</i>	(V) 15.50
Cotswolds White Chicken Milanese with <i>Green Beans & Shaved Parmesan</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
<i>Pea & Courgette Risotto with Mint, Westcombe Ricotta & Lemon Zest</i>	15.00

ROASTS

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

SIDES 4.50 each

French Fries or Mashed Potato	Watercress, Cucumber & Mustard Dressing
Rainbow Chard, <i>Garlic & Chilli</i>	Steamed Spinach
Roasted Sweet Potato with <i>Rosemary</i>	Balsamic Roasted Beetroots
Isle of Wight Tomatoes with <i>Capers & Basil</i>	Honey Glazed Carrots

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