

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

Spiced Portland Crab & Avocado	7.50
Devilled Kidneys	7

SEAFOOD

6 Wright Bros. Jersey Oysters <i>with a Glass of English Nyetimber</i>	20
Wright Bros. Jersey Oysters & Co.	2.50 each
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
Steak & Eggs, <i>French Fries, Green Salad</i>	22.50

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

Half Roast Chicken <i>with Pig's in Blanket & Bread Sauce or Fries, Watercress & Salad</i>	16
Slow Cooked Kelmscott Pork Lion <i>with Crackling & Cider Mustard Cream</i>	17
Roast Sirloin of Beef <i>with a Yorkshire Pudding & Horseradish</i>	18

SHARING

x 2 or 4 6 hr Slow Cooked Lamb Shoulder, <i>Gratin Dauphinoise, Green Sauce</i>	19 pp
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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	Spinach- Creamed or Steamed

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