

June/July 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 <i>On Sourdough Toast</i>	8.50
Wood Pigeon & Foie Gras Terrine, <i>Watercress & Pickled Pears</i>	9.00
Watermelon Salad <i>with Feta & Mint</i>	(V) 6.00
Gazpacho, <i>Chilled Heritage Tomato & Red Pepper Soup</i>	(V) 6.00
Twice Baked Cheddar Soufflé, <i>Spinach & Grain Mustard</i>	(V) 8.50
Burrata, <i>Grilled Apricots & Pea Shoots</i>	(V) 9.00
Proscuitto Di Parma, <i>Fresh Tomato & Basil On Toast</i>	8.50
British Cured Meats Selected by Cannon & Cannon <i>with Pickles & Toast</i>	9/16
Heirloom Tomatoes, <i>Avocado, Cucumber & Pine Nuts</i>	(V) 11.00
Globe Artichoke Salad, <i>Green Beans, Goats Curd & Almonds</i>	(V) 11.00

SHELLS

River Yealm Rock Oysters, <i>with Tobasco & Shallot Vinaigrette</i>	3 each
½ Pint of Shell On North Atlantic Prawns <i>with Mayonnaise</i>	7.50
Wild Crayfish, <i>Pickled Cucumber & Aioli</i>	11.00
Cornish Mussels, <i>Chorizo, Sea Vegetables & Dunkertons Cider</i>	8.00

MAINS

New Seasons Whiltshire Lamb Rump, <i>White Beans, Peppers & Salsa Verde</i>	18.00
Butts Farm Gloucester Old Spot Pork Chop <i>with Mustard Runner Beans</i>	17.50
Roasted Cauliflower, <i>Peas, Pine Nuts, Chilli & Green Sauce</i>	(V) 14.50
Flat Iron Chicken, <i>Tenderstem Broccoli & Wild Garlic Butter</i>	17.50
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>Tomato, Aubergine & Pearl Barley</i>	16.50
Whole Torbay Sole <i>with Samphire, Brown Butter & Capers</i>	17.00
Roast Gressingham Duck Breast <i>with Glazed Summer Carrots & Pea Shoots</i>	19.00
Wye Valley Asparagus & Pea Risotto, <i>Westcombe Ricotta & Lemon Zest</i>	(V) 15.00

ROASTS

Half Roast Chicken <i>with Pig's in Blanket & Bread Sauce</i>	18.00
Slow Cooked Kelmscott Pork Loin <i>with Crackling & Cider Mustard Cream</i>	18.00
Roast Sirloin of Beef <i>with 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
Isle of Wight Tomatoes <i>with Capers & Basil</i>	Honey Glazed Carrots
Minted Jersey Royals	Balsamic Roasted Beetroots

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