

# January 2018

## 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

Jerusalem Artichoke and Truffle Soup	(V)	6.00
Salt & Pepper Fried Squid <i>with Aioli &amp; Lime</i>		8.50
Devilled Kidneys <i>on Sourdough Toast</i>		8.50
Twice Baked Cheddar Soufflé <i>with Spinach &amp; Grain Mustard</i>	(V)	8.50
Heritage Beetroot Salad <i>with Quinoa, Chicory, Feta, Pomegranite &amp; Basil</i>	(V)	10.50
Globe Artichoke Salad <i>with Green Beans, Goats Curd &amp; Almonds</i>	(V)	11.00
Potted Duck <i>with Celeriac Remoulade and Sourdough</i>		8.50
Wood Pigeon <i>with Honey Roasted Parsnips, Chestnuts &amp; Bacon</i>		10.00

## SHELLS

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

## MAINS

Gloucestershire Lamb Rump <i>with Glazed baby Carrots and port jus</i>	18.50
Cornish Lobster Tagliatelle <i>with White Wine, Tomato, Chilli &amp; Basil</i>	29.00
Fillet of Sea Bream <i>with purple sprouting Broccoli and Olive Tapenade</i>	16.50
Old Spot Pork Chop <i>with Buttered Sprout tops and Roasted Bramley Apple</i>	18.00
Courgette Parmigiana <i>with Basil &amp; Mozzarella</i>	(V) 14.50
Roasted Romanesco <i>with Cauliflower Puree, Chestnuts, Chilli and Green Sauce</i>	(V) 15.50
Chicken Milanese <i>with Green Beans, Parmesan &amp; Garlic Butter</i>	15.00
Roe Venison Pie <i>with Mashed Potato &amp; Winter Greens</i>	17.50
Pan Fried Calves Liver <i>with Mashed Potato, Streaky Bacon, Sage &amp; Onions</i>	15.95
Torbay Sole <i>with Brown Butter, Purslane, Capers &amp; Pink Fur Potatoes</i>	17.50

## GRILL

*All Steaks are 30-40 Day Dry Aged Galloway / Hereford Beef & Served with French Fries, Rocket & Tomato*

8oz Flat Iron	15.95	8oz Sirloin	22.00
10oz Rib Eye	24.00	Chateaubriand (For Two)	71.00

## SAUCES 2.50 each

Peppercorn, Béarnaise, Stilton Hollandaise, Green Sauce, Garlic Butter

## SIDES 4.50 each

Roasted Sweet Potato <i>with Rosemary</i>	Maple & Ginger Roasted Carrots
Watercress, Cucumber & Mustard Dressing	Romanesco <i>with Chilli &amp; Garlic</i>
Buttered Winter Greens	Balsamic Roasted Beetroots
Steamed Spinach	French Fries <i>or</i> Mashed Potato

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