



Sample Menu Spring 2018

For The Table

Sourdough Baguette &
Westcountry Salted Butter
£2

charcuterie board, pickled walnuts
& cornichons £8.75

Mixed Olives
£2.50

Starters

Seasonal soup with its garnish
£5.50

Bayonne ham & poached duck egg
toasted pine nuts, capers & *confit bread*
£7.75

Tiger Prawns

hot & spicy tomato relish, saffron aioli & coriander cress
£8.75

Golden beetroot & goats curd Salad
candied walnuts, watercress & balsami
£6.75

Duck liver parfait, red onion marmalade *toasted*
brioche
£7.75

Crisp Salt & Pepper Squid
Spiced mayonnaise, salad leaves
£8.25/15.00

Sides £3.50

Pommes Frites

New potatoes

Mix Salad Leaves, Vinaigrette

Savoy Cabbage

Chantenay Carrots

Mains

Confit jackfruit, Patti pan & courgette
paprika chickpeas, sauce romesco
£14.50

Roast sea bream, Chinese leaves & oyster mushrooms,
tamari & red chilli sauce
£16.25

Corn fed chicken breast
butter mash, salsa Verdi & Greek yogurt
£15.75

Whole Roast Plaice
Samphire & anchovies
£16.75

Roast Lamb Rump
Spinach, Spanish olive tapenade, confit garlic & red wine jus
£18.50

Falafel Burger
Halloumi, lettuce, harissa houmous & fries
£12.50

Chuck Steak Cheeseburger
(Add mushroom £1, bacon £1, or avocado £1.50)
£13.00

Chargrilled 28 day aged
Sirloin 280g £24.50 **Or** Picanha 240g £18.95
Served with Watercress & pommes frites
(Add peppercorn sauce or cafe de Paris butter £1)

Sharing Pies

Haddock, Prawn & Chorizo Pie *with greens for 2*
Rabbit & Bacon Pie *with mash for 2*
£32.50
