

SUMMER À LA CARTE MENU

APERITIF

NYETIMBER 9.00
Classic Cuvée sparkling, England 125ml

WINE OF THE WEEK 175ml 6.00
Ask us what wine we have on offer

GIN & TONIC 5.00
6 o'clock gin & Fever-Tree tonic

TO NIBBLE / SHARE

MIXED ITALIAN OLIVES 3.00

HOMEMADE BREAD 4.00
Roasted garlic, oils & aged balsamic

SMOKED CODS ROE 5.00
Homemade focaccia

CURED MEATS SHARING BOARD 15.00
Selection of Italian meats, roasted garlic, olives, sundried tomatoes, homemade bread,

MAINS

SET GOATS CHEESE MOUSSE 14.00
Jerusalem artichokes, poached peaches, hazelnuts

PAN SEARED DUCK BREAST 19.50
Celeriac pureé, turnip terrine, pickled grapes, sea beet, duck jus

ONGLET OF LOCAL BEEF 17.50
Rosemary & parmesan polenta chips, summer salad, Dijon mustard mayonnaise, salsa verde

DESSERTS

STICKY TOFFEE PUDDING 6.50
Vanilla ice cream

CLOTTED CREAM PANNA COTTA 7.00
Cheddar strawberries, raspberries, meringue, strawberry ice cream

CHOCOLATE DELICE 7.50
Salted caramel ice cream, candied walnuts

STARTERS

SOUP OF THE DAY 6.50
Fresh homemade bread

HAND PICKED DORSET CRAB 10.00
Cucumber crème fraiche, rice cracker
Granny Smith apple & parsley oil

ISLE OF WIGHT TOMATOES 7.50
Kefir, balsamic jelly, micro basil

CHEW VALLEY RAINBOW TROUT 8.00
Seaweed mayonnaise, dill pickles, bread

CORNISH MUSSELS 7.00
Chorizo, leeks, Somerset cider

BEEF TARTARE 8.00
Rainbow radish, charcoal mayo, shimeji mushrooms
Wild garlic capers, grated egg yolk

CHORIZO CRUSTED HAKE 17.50
Provençal vegetables, basil mayonnaise, black olive oil

WHOLE CORNISH MEGRIM SOLE 22.00
Jersey Royals, warm tartare sauce, rock samphire

HONEY & GARLIC PORK CHOP 16.00
Summer vegetables, pancetta, jersey royals

HONEY & LAVENDER PARFAIT 6.75
Sloe gin jelly, blueberries, honeycomb

SELECTION OF ICE-CREAMS & SORBETS 2.00/scoop

CHOICE OF LOCAL CHEESES 2 for 7.00
3 for 9.00
4 for 10.00
(please ask a member of staff for choices)

CAN'T DECIDE WHAT TO EAT? TRY OUR 5 COURSE TASTING MENU FOR £45 & OPTIONAL WINE FLIGHT FOR £25 (RESTRICTED AVAILABILITY, PLEASE ASK A MEMBER OF STAFF)

SET MENU

2 COURSES £17.50

3 COURSES £20

EXCLUDES FRIDAY NIGHT, SATURDAY NIGHT & SUNDAY LUNCH

STARTERS

SMOKED CODS ROE

Homemade focaccia

SOUP OF THE DAY

Fresh homemade bread

CORNISH MUSSELS

Chorizo, leeks, Somerset cider

MAINS

SET GOATS CHEESE MOUSSE

Jerusalem artichokes, poached peaches, hazelnuts

CHORIZO CRUSTED HAKE

Provençal vegetables, basil mayonnaise,
black olive oil

HONEY & GARLIC PORK CHOP

Summer vegetables, pancetta, jersey royals

DESSERTS

STICKY TOFFEE PUDDING

Vanilla ice cream

SELECTION OF 2 ICE-CREAMS OR SORBETS

CHOICE OF 2 LOCAL CHEESES

Crackers, chutney, apple, celery

**BOTTLE OF
PROSECCO
& CURED MEATS
SHARING
PLATTER**

£25