

SUMMER À LA CARTE MENU

APERITIF

GUSBOURNE	9.00
Brut Reserve 2015 Kent, England 125ml	
WINE OF THE WEEK 175ml	5.00
Ask us what wine we have on offer	
GIN & TONIC	5.00
Whitley Neill gin & Fever-Tree tonic	

TO NIBBLE / SHARE

MIXED ITALIAN OLIVES	3.50
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

PEA CREAM MOUSSE	15.00
Summer vegetables, kefir, mint, lemon	
ONGLET OF LOCAL BEEF	18.00
Triple cooked chips, herb butter, baby gem salad, Worcestershire ketchup	
SPICED DUCK BREAST	19.00
Charred aubergine, summer squash, plums duck jus, granola	

DESSERTS

STICKY TOFFEE PUDDING	7.00
Vanilla ice cream	
CHEDDAR STRAWBERRIES	8.00
Cheesecake mix, hibiscus jelly, digestive crumb, basil sorbet	
CHOCOLALTE DELICE	8.00
Macerated cherries, caramelised white chocolate, cherry sorbet	

STARTERS

SOUP OF THE DAY	6.50
Fresh homemade bread	
ISLE OF WIGHT TOMATOES	7.50
Goats curd, balsamic jelly, black olive crumb, micro basil	
HOT SMOKED RAINBOW TROUT	8.50
Artichoke potato salad, cucumber, horseradish, quails egg	
HAND PICKED DORSET CRAB	10.00
Avocado ice cream, mango, coriander, red pepper & sesame tuile	
ST AUSTELL BAY MUSSELS	8.00
Chorizo, leeks, cream, Somerset cider	
DUCK LIVER PARFAIT	8.50
Toasted brioche, peach chutney, pickled veg, rosemary oil	
PAN FRIED SEA BASS	19.00
Courgettes, olive oil polenta, sea vegetables, orange puree, white wine velouté	
WHOLE CORNISH PLAICE	22.00
New potatoes, braised fennel, rock samphire, caper butter sauce	
CHICKEN BALLOTINE	18.00
Spinach, pine nut & ricotta stuffing, parmesan gnocchi, garlic puree, alliums	
COCONUT PARFAIT	7.50
Salt baked pineapple, meringue, mango, passionfruit sorbet	
ICE-CREAMS & SORBETS	2.00/scoop
CHOICE OF LOCAL CHEESES	2 for 7.00
Crackers, chutney, apple, celery	
(please ask a member of staff for choices)	
	3 for 9.00
	4 for 10.00

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)