

SAMPLE MENU

SUNDAY LUNCH MENU

APERITIF

GUSBOURNE 9.00

Brut Reserve 2018 Kent, England 125ml

CHEW VALLEY GIN & TONIC 25ml 6.50

London dry gin served with Fever Tree tonic

LOUIS ROEDERER 12.00

Brut Premier, Reims, France 125ml

GUEST WINE

FROM VINTAGE & VINE 25.00

Ask us for this week's wine

STARTERS

SOUP OF THE DAY 7.95

fresh homemade bread

BEETROOT & GOAT CHEESE SALAD 8.50

truffled goat cheese, candied walnuts, hazelnut tuile, balsamic, watercress

CHICKEN LIVER PARFAIT 7.00

chicken liver parfait, red onion marmalade, grilled focaccia

MAINS

ROAST CHICKEN 15.50

garlic & parsley stuffing

RARE TOPSIDE OF ROAST BEEF 17.00

horseradish

PORK BELLY 16.50

apple sauce, crackling

DESSERTS

DARK CHOCOLATE FONDANT 9.00

butterscotch, amaretto ice cream

COCONUT & VANILLA PANNACOTTA 8.50

pineapple, pomegranate and mint salsa, lime sorbet

MIXED BERRY CRUMBLE 7.50

vanilla ice cream

TO NIBBLE / SHARE

MIXED SPANISH OLIVES 4.00

HOMEMADE BREAD 5.00

roasted garlic, olive oil & aged balsamic

SMOKED CODS ROE 6.00

homemade focaccia

SOFT SHELL BABY PRAWNS 8.50

chilli lime coriander dipping sauce

CURED MEATS SHARING BOARD 16.00

italian meats, roasted garlic, olives, sun-blushed tomatoes, homemade bread, oils & balsamic

BAKED HALF SHELL SCALLOPS 12.00

scallop roe & gruyere bechamel, pangrattato

SMOKED HADDOCK CROQUETTES 9.00

wild garlic mayonnaise, fennel, micro herbs

ST AUSTELL BAY MUSSELS 10.00

chorizo, leeks, Somerset cider, cream

POLENTA AND MUSHROOMS 16.00

crispy chickpea & polenta cake, mushrooms, spinach, cashew cream

FILLET OF HAKE 16.50

new potatoes, kale, cockles, brown butter shrimp & capers

All roasts are served with seasonal vegetables, cauliflower cheese & a Yorkshire pudding

ICE-CREAMS & SORBETS 2.50/scoop

CHOICE OF LOCAL CHEESES 2 for 8.00

crackers, chutney, apple, celery 3 for 10.00

(please ask a member of staff for choices) 4 for 12.00



SEASONAL TASTING MENU

5 COURSES £55.00

WINE FLIGHT £40.00

SUBJECT TO AVAILABILITY, PLEASE ENQUIRE

SNACKS

BEETROOT & GOATS CHEESE

Walnut puree, honey, red vein sorrel

SEARED SCALLOPS

Butternut squash, pickled carrot, charred
sweetcorn, pork skin, roast chicken sauce

LINE-CAUGHT SEABASS

Leek, samphire, white coco beans, mussel velouté

ROAST PARTRIDGE BREAST

Jerusalem artichoke, blackberries, winter greens

LEMON POSSET

Fennel granita, wild fennel seed meringue