

PUB & RESTAURANT

## Menu

Classic Champagne Cocktail £13.50 | Rathfinny Sussex Sparkling £13.00 | Chapel Down Sparkling Rose £14.50 | Pomegranate Gimlet £13.00

#### **Snacks**

Coastal Cheddar 'Welsh Rarebit' £6.50 | Potato & Pea Samosa, Coriander, Tamarind Chutney £7.50 Ortiz Anchovies, Pickled Shallot, Sourdough £6.00 | Red Pepper Hummus & Pita £6.00 | Scotch Eggs £5.25 each

#### **Starters**

Butternut Squash Soup, Apple Cider Jelly, Gorgonzola Custard, Pumpkin Seed £12.50

24 Month Aged Coastal Cheddar Soufflé, Iberico Ham, Vin Jaune, Italian Winter Truffle £17.50

Soft Smoked Loch Duart Salmon, Pine, Caviar Butter Sauce £17.50

Lasagne of Wild Rabbit, Wood Blewits, Chervil £17.00

Chicken Liver & Duck Parfait with Fig Chutney, Toasted Sourdough £15.50

## **Main Courses**

Day Boat Cornish Whiting "Fish n Chips", Curry Sauce, Mushy Peas & Tartare Sauce £22.50
Line Caught Cornish Cod, Roasted Fennel, Monks Beard, Saffron Aioli, Sauce Bouillabaisse £32.00
Braised Oxtail Pie, Cauliflower, Jalapeno Ketchup & Crispy Beef Mash £28.50
Stuffed Breast of Wiltshire Guinea Fowl, Truffle, Trompettes, Mushroom Ketchup, Braised Leg Pie £37.00
60z Bavette Steak, Café de Paris Butter & Fries £24.00
90z Dry Aged Fillet Steak, Spinach, Triple Cooked Chips, Madagascan Peppercorn Sauce £54.00

## **Sides Dishes**

Buttered Greens £5.25 | Triple Cooked Chips £6.25 | Mash £6.25 | Tenderstem Broccoli, Hazelnut, Lemon £6.25 | Rocket, Parmesan & Tomato Salad £6.50

# Desserts

70% Valrhona Chocolate & Cookie Ganache, Mint Ice Cream, Coco Crunch £13.50 Comice Pear & Poire Willams Tart, Beurre Noisette Caramel, Walnut Ice Cream £13.50 Apple Souffle, Salted Popcorn Ice Cream, Birds Vanilla Custard £14.00 Baked Alaska £12.50 (15mins)

British Cheese: Tunworth, Black Cow Cheddar, Dorset Blue, Rosary Goats Cheese, Chutney & Crackers £14.00 Truffle Honey Glazed Madeleines £6.50