

### **Sample Menu**

*Daily homemade bread & butter / Marinated olives £3.50*

#### **To start**

*Ruby & White beef fillet carpaccio, pickled carrots, burnt onion ash, shaved parmesan, watercress £10.50*

*Ewes curd, textures of beetroot, walnut pesto £9.00 (v)*

*Cornish scallops, celeriac, apple, toasted hazelnuts, sea purslane £12.50*

*King prawns, chilli, mango, avocado, lime oil £10.00*

#### **To share**

*Confit duck parcels, beef kofta with mint yoghurt, crab salad with lemon mayonnaise, tortilla crackers, smoked paprika hummus, summer apple salad £16.00*

#### **Mains**

*Parsley and chervil gnocchi, whipped goats curd, pea emulsion, asparagus, lemon dressing £17.50 (v)*

*Pan roasted Cornish cod, broccoli puree, charred leeks, wild mushrooms £16.00*

*All dishes are prepared fresh in our kitchen each day and are subject to availability. We apologise if your first choice is no longer available.*

*Please ensure to inform your waiter of any allergies or dietary*

*Pressed Wiltshire pork belly, tiger prawn, squash puree, Asian slaw, BBQ & soy jus £18.00*

*Herb crusted rack of lamb, confit breast, pommes anna, green sauce, black olive crumb £22.00*

*Whole grilled black bream, samphire, braised fennel, preserved lemon £18.00*

*Friday, 21 June 2019*

### **Sample Menu**

*Passionfruit cheesecake, mango sorbet*

*Preserved pear, milk sorbet, wild honey, milk crisps, hibiscus*

*Dark chocolate mousse, strawberry sorbet, caramelised white chocolate, honeycomb*

*Sticky toffee pudding, caramelised apple ice cream*

*Cowshed cheese board, caraway & raisin rye bread, pickles £10*

*Please ask your waiter for today's cheese selection*

*Pairs great with: Niepoort Tawny Port £5.50*

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***Fancy a cocktail?***

*Negroni £8.50*

*Cotswold dry gin, Campari, rosso vermouth & orange bitters*

*Espresso Martini £8.50*

*Vodka, Kahlua, espresso*

*A selection of coffee from Clifton Coffee and teas from Canton available.*

***Wines of the day:***

*GRACE KOSHU KAYAGATAKE*

*Koshu / Japan / 2011*

*Light, floral and fresh with a tangy finish.*

*Bottle £35*

*MOLI DELS CAPELLANS*

*Trepas / Spain / 2013*

*Pepper, aniseed, liquorice. A juicy wine with good acidity.*

*Bottle £35*

***Did you know?***

*Some people have a fear of wine. It's called oenophobia.*

*Love your meal? Feel free to take your menu with you x*