

Sample Menu

Drinks Specials

Hawkstone Premium Lager — 4.8% Hawkstone Cider — 5% Limoncello Rosé Spritz "Tuscan G & T" — Sabatini Gin, Fevertree Mediterranean Tonic Enira - Bessa Valley, Bulgaria 2018 14.5%	£6.50/pint £5.50/pint £10 £7.50 £52 BTL			
Small Plates				
Handmade Focaccia, Marinated Olives, Oil, Balsamic (V)(GFA) Celeriac, Cheddar & Truffle Soup, Toasted Hazelnuts, Focaccia (V) (GFA) Chicken Liver Parfait, Prune & Whiskey Ketchup, Toast & Pickles (GFA) Slow Braised Pig Cheek, Soft Polenta, Apple & Fennel Salad (GF) Gin Cured Salmon, Pickled Cucumber, Blood Orange, Wasabi Gel (GF) Baked Sesame Goats Cheese, Poached Pear, Candied Walnuts(V) Cornish Mussels, Cider, Cream & Herb Sauce, Focaccia(GFA) Truffle & Rosemary Baked Camembert, Toast, Red Onion Jam (GFA) (TO SHARE) (V)	£7 £9 £11 £10 £11 £9 £16			
Main Plates				
Roast Rump of Lamb, Olive & Rosemary Crushed Potatoes, Green Beans, Salsa Verde (GF) Chicken & Ham Hock Suet Pie, Creamed Mash, Tenderestem, Tarragon Cream Sauce Confit Duck Leg, Rosti, Savoy Cabbage, Red Wine Sauce (GF) Pan Roast Skate Wing, Caper & Herb Beurre Noisette, French Fries, Rocket Salad(GFA) Cajun Spiced Sweet Potato & Falafel Burger, Fries, House Slaw (V) (GFA) Beer Battered Haddock, Chunky Chips, Crushed Peas, Tartare Sauce Pan Roast Guinea Fowl Breast, Fondant Potato, Cabbage & Bacon, Red Wine Sauce (GF) Cornish Mussels, Cider, Cream & Herb Sauce, French Fries (GFA) Spiced Beetroot Pakora, Tarka Dahl, Mint Yogurt, Crumbled Feta, Tenderstem, Toasted Almonds (V)(GF)				
The Grill (Himalayan Salt, Dry Aged Prime Southwest Beef)				
Prime Beef Burger, Cheese, Tomatoes, Gherkins, Burger Sauce, House Slaw, Fries (GFA) 12oz Gloucester Old Spot Pork Chop, Chunky Chips, Roast Tomato, Mushroom, Mustard Sauce (GFA) 10oz Aged Flat Iron Steak, Fries, House Salad (GFA) 16oz Aged Chateaubriand, Chunky Chips, Seasonal Veg, Peppercorn Sauce (TO SHARE, GFA)				
Sides Sauces				
House Salad £4 Harrogate Blue Cheese Sauce Seasonal Vegetables £4 Peppercorn Sauce Buttered New Potatoes £4 French Fries £4 Chunky Chips £4.5	£3 £3			



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Puddings £8

Vanilla & Raspberry Cheesecake, Poached Rhubarb, Honeycomb Banana Parfait, Salted Caramel, Dark Chocolate Mousse, Peanut Praline (GF) Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream Vanilla Rice Pudding, Shortbread Crumb, Strawberries (GF)

Selection of Mini Puddings: White Chocolate Mousse, Raspberry Pate De Fruit, Passionfruit Brulée, Lemon Curd Tart, Raspberry Blondie

Artisan British Cheese Board, Quince, Crackers £10 (Bath Soft, Harrogate Blue, Godminster Cheddar)

Affogato (Espresso Coffee with Scoop of Vanilla Ice Cream, Biscotti) £6

Local "Marshfield" Ice Cream/Sorbet

1x Scoop	£2.5
2x Scoop	£5
3x Scoop	£7.5

Ice Cream

Vanilla, Strawberry, Chocolate, Rum & Raisin, Bueno Ripple White Chocolate & Honeycomb

Sorbet

Raspberry, Lemon, Blackcurrant

Dessert Wines/Port

Chateau Monteils / Sauternes - 2009 — France Royal Tokaji- Late Harvest - 2017 - Hungary		£6 £7
Taylors LBV Port Krohn 10-year LBV Port		£5 £7
Selection of Tea, Coffee & Hot Chocolate Liquor Coffee (Brandy, Rum, Whiskey, Coffee Liquor)	From	£2.5 £6.5