



British Classics

Autumn/Winter Season 2020

Starters

Chicken liver & madeira pate, red onion chutney, crumpet & butter
West country cauliflower cheese croquettes & piccalilli (v)
Black pudding scotch egg & colmans
Monkfish scampi, tarragon & mustard mayo
Welsh rarebit on sourdough, marinated tomato, caper & red onion salad (v)
Curried parsnip & apple soup, bhajis (ve)

Mains

10oz Ribeye steak or 8oz fillet steak, triple cooked chips,
slow roast tomato, lea & perrins mushrooms, crispy shallots & bearnaise

Truffled chicken & mushroom pie
buttered hispi cabbage & ham hock, carrots, creamed potatoes & jus

Roast salmon
creamed potatoes, braised cos lettuce & peas, minted hollandaise

Crisp belly of pork
bubble & squeak, braised red cabbage & granny smith
cauliflower west country cheese & calvados jus

Sustainable fish fritter, skin on fries, minted mushy peas, tartare sauce & lemon

Butternut squash & parsnip stew
mustard & sage dumplings, creamed potatoes, stew liquor (ve)

Red lentil & vegan sausage shepherds pie, hispi cabbage & gravy (ve)

Puddings

Warm chocolate pudding, chocolate sauce & vanilla ice-cream
Blood orange & passionfruit cheesecake
Pear, almond & sultana pudding, classic custard
Sticky toffee pudding, salted caramel sauce & clotted cream
Apple & blackberry crumble, classic custard
Rhubarb 'Eton Mess'