

Wild Garlic Sample Menu

Whilst you ponder...

*Housemade breads £3
Garlic dipping oil (v)*

*Gluten free bread £3
Garlic dipping oil (v, df, gf)*

Mixed marinated olives £4 (v, df, gf)

*White truffle arancini £4
Truffle mayonnaise (v)*

Marinated white anchovies £4 (df, gf)

*Crispy calamari £5
Sweet chilli jam (df)*

Starters

*Goats cheese mousse £6.5
Pickled beetroot & walnuts (v, gf)*

*Tomato & cucumber gazpacho £4.5
Black olive salsa (v, df, gf)*

*Grilled & pickled red mullet £8
Soused vegetables & baby artichoke (*df, gf)*

*Handpicked South West crab £8
Avocado, sun blushed tomato & coriander (*df, *gf)*

*Sweet & crispy pork cheek £8.5
Cauliflower, apple & five spice sauce (*df, gf)*

Main courses

*Roasted free range chicken breast £15.5
Bacon & tarragon boudin, spinach & sweetcorn (*df, gf)*

*Pan roasted sea bream £16
Purple violet potatoes, samphire & mussel veloute (gf)*

*Summer pea & mint risotto £13.5
Fresh peas & parmesan crisp (v, gf)*

*Overnight roasted lamb shoulder £16.5
Pea & mint puree, spring onion, pomme puree (gf)*

Artisan pasta Handmade daily in house

*Wild mushroom & truffle tagliatelle £13.5 (v, *df, *gf)*

*Chorizo, red pepper spaghetti £15 (df, *gf)*

*King prawn & chilli spaghetti £15 (df, *gf)*

Salads Available small or large

*Crispy beef brisket salad £7.5 / £14.5 (df, *gf)*

*White anchovy & parmesan caesar £6 / £11.5 (*gf)*

*Heritage tomato £6.5 / £12.5
Mozzarella & basil (v, *df, gf)*

House favourites

*Chargrilled local shorthorn sirloin £26.5
Portobello mushroom, roast tomato, rocket, parmesan*

*salad & chips (*df, gf)*
Black garlic & porcini sauce (gf) or bearnaise (gf)

South West moules frites £14.5
*Mariniere (gf) or cider & parsley (*df, gf)*

Aubergine parmigiana £13.5
Tomato & pepper sauce (v)

Sides

Heritage tomato (df,gf) £4.5

*New potatoes (*df, gf) £3*

Sweet potato frites (df) £4

Frites (df, gf) £3.5

Mixed leaf salad (df, gf) £3

*(df) dairy free, (gf) gluten free, (*gf) gluten free on
request*