

# SNACKS

Scotch egg, brown sauce £5.5

Buttermilk chicken, herb aioli £7.5

½ pint of crevettes, mayonaise £9

Padron peppers, smoked paprika £6

Sticky chicken wings with lemon dip £8

Ham, cheddar & leek croquettes £8

Welsh rarebit £7

# CURED Meats

Dal Massimo Goloso £6

Salame della Rosa £6

Saucisse Seche £6

Prosciutto di Parma £8

4 cured meats for £18

Local Sourdough & Netherend Butter £4

#### S

French dip £16

Slow cooked beef brisket, fontina cheese, jalapeños

Double cheeseburger £16.5

Cheese slice, mature cheddar or Stilton

Buttermilk chicken cheeseburger

£16

Pickled onion, bacon, tomato, lettuce &

brown butter mayonnaise & fries

Cornish fish burger £16.5

Fennel & dill slaw, lettuce, cucumber, tartar sauce & fries

### STARTERS

Butternut squash soup with sage, pumpkin seeds and sourdough bread £8 (v)

English burrata, roasted beetroot, aged balsamic and walnuts £12 (v)

Classic Prawn cocktail £12

Devilled kidneys on sourdough toast £10

Mackerel rillettes, pickled cucumber, horseradish and rye sourdough £9

Hanger steak tartare, egg yolk, dripping crumbs £12

Twice baked cheddar soufflé with spinach & grain mustard £10 (v)

# ALAD

### & VEGETABLES

Hot smoked salmon, Cornish potatoes, pickled samphire, fennel and horseradish crème fraiche £18

Caesar salad - romaine lettuce, anchovy, parmesan, bacon crumb £9  $\,$ 

(Add flat iron chicken £ 9)

Asian style duck salad, pickled carrots, spring onion & sesame seeds £10/18

Vegan bowl- Chickpeas, cavolo nero, butternut squash, red onion, beetroot, raisins and sunflower seeds £14 (ve)

(Add Westcombe ricotta £3.5) (v)

### MAINS

Westcombe ricotta gnudi, cauliflower purée, black cabbage, confit garlic and hazelnuts £18 (v)

Whole baked sea bream with Cornish potatoes, fennel, pumpkin and green sauce  $\pounds 22$ 

Beer battered haddock with chips, peas & tartar sauce £16

Fish stew, gruyère, saffron aioli and croutons £24

Smoked haddock & potato gratin with poached egg, hollandaise & spinach £18.5

Grilled calves liver with creamed potatoes, crispy ham, onion & gravy £18

### SIDES

French fries £5

Triple cooked chips £5

Yorkshire pudding £1

Seaonal market greens £5

Creamed spinach £6

Braised lentils and bacon soldiers £6

Plate of pickles £7

Cavolo nero, garlic butter and chilli £5

Slow cooked cabbage £6

Baby gem & cucumber salad £5

Beetroot, lamb's lettuce, aged balsamic and hazelnuts  $\pounds 6$ 

## ROASTS

Roast salt aged Glenarm shorthorn sirloin of beef with Yorkshire pudding & horseradish crème fraiche £23

Roast Kelmscott's rare breed pork loin and belly, apple sauce & crackling £19

Roast corn fed chicken with pigs in blankets & bread sauce £19

or french fries, watercress & mayonnaise £19

Roasts are served with roast potatoes, carrots and parsnips, cauliflower cheese & a selection of seasonal vegetables

Kid's roast £11

