



## Sample Menu (Subject to change)

Italian mixed olives 4.95 Seven Seeded & white sourdough rustic bread 3.70

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	SIAKILKS & LIGITI I LAILS							
Home cured pancetta & brisket, aged cheddar, honey walnuts, sourdough bread								
	Gnocchi, roasted red peppers sauce (vg)							
	Devon white Crab meat, home smoked salmon, chive cream, bilinis							
	Seared King Scallops, pumpkin puree, roasted pickled beetroot, crispy pancetta							
	Pulled Pork croquette, Hoisin Jus, carrot & coriander puree, apple gel							
	Bricklayers Arms Home Smoked Fish Plate, crusty bread, tomato chutney							
	Mushroom Feuilletté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v) 9.45							
Chicken liver parfait, onion jam, roasted pistachios, brioche								
	Parsnip & celeriac soup (vg), rustic bread				7.95			
	MAINS  Moat & poultry dishos are solved with dauphineirs pot	ratoos I	Fish dishes are served with new petatees					
Meat & poultry dishes are served with dauphinoise potatoes   Fish dishes are served with new potatoes  Duo of Duck breast & confit leg (marinated in salt & duck fat), pink grapefruit & orange jus								
Duo of Duck breast & confit leg (marinated in salt & duck fat), pink grapefruit & orange jus 21.  21-Day Aged Fillet of British Beef (220g)								
roasted bell pepper, salsa verde, green peppercorn brandy cream								
Chicken ballotine, stuffed with asparagus & spinach, red Leicester cheese, chardonnay cream								
Best End of Lamb, Lamb shoulder croquette, lentils, butternut squash puree, tarragon jus								
Roasted pork tenderloin, chorizo rub, sticky ribs, marjoram & apple jus								
Pan fried halibut, sauteed green beans, shallots, hollandaise								
Pan fried Veal medallions, Jerusalem artichokes, wild mushrooms, juniper berry jus								
Spiced roasted Monk Fish tail Cream fennel & roasted red pepper sauce								
Quinoa, red onion & carrot patty, ratatouille, pickled cucumber, salad (vg)								
	SIDE DISHES (v)							
	Mixed leaf salad 3.70	<b>'</b> O	Creamed Spinach		4.90			
	Dauphinoise Potatoes 4.70	<b>'</b> 0	Cauliflower béchamel Somerset brie (fo	or two)	6.30			
	Skinny Fries 3.90 Buttered new Potatoes 3.70		Baby vine tomatoes & rocket salad Honey dressing		4.70			
	Fresh buttered vegetables 4.50		Sweet potato fries		4.50			
	DESCEDTS							
<b>DESSERTS</b> Tonka mousse, white chocolate coating, sea salt caramel, sweet dough, blackcurrant sorbet								
Golden chocolate with chocolate layers, caramel & pine nuts, popcorn ice cream								
Mille-feuille, Basil ganache, vanilla ice cream Lemon posset log, soft meringue, shortbread, blackcurrant sorbet								
	Dandelion & burdock sticky toffee pudding, mascarpone coffee crème, vanilla ice cream							
	Carrot, pineapple, raisin & coconut sponge, coconut sorbet (vg, gf)							
English Cheese Board: Stilton, Cheddar, Brie and Cornish Yarg  Ice cream: Vanilla, dark chocolate, praline, pistachio, honeycomb, Popcorn (3 scoops 6.95)								
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Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.

(v) Vegetarian (vg) Vegan

Sorbet: Lemon, mango, coconut, passionfruit, blackcurrant