



**Father's Day Sunday 18<sup>th</sup> June 2017**  
**Sample Menu**

**STARTERS**

**PEA VELOUTÉ**

Brixham crab, buttermilk, wild garlic, stout bread (gfo)

**LEEK & POTATO SALAD**

Charred leeks, ratte potatoes, mustard mayo, honey, mustard leaf, jacket potato skin (v, gf)

**WOOD PIGEON**

Bromham beetroots, pickled red cabbage, walnut, black pudding

**SEA TROUT**

Caesar, broccoli, gem, almond, blue cheese (gfo)

**SALT & PEPPER SQUID**

Garlic mayonnaise, lime (gfo)

**MAINS**

**METHUEN BURGER**

Brioche bun, dill pickles, cheese, bacon, tomato relish, slaw & fries

**FISH & CHIPS**

Butcombe battered haddock, hand cut chips, homemade mushy peas & tartare sauce (gfo)

**SKREI COD**

Crispy chilli squid, squid ink cannelloni, red pepper, olive, basil

**ROASTED CAULIFLOWER**

Pakora, sultana emulsion, coconut, curry (v, gfo)



## ROASTS

**RUBY RED SIRLOIN OF BEEF**  
Celeriac & horseradish remoulade (gfo)

**RUMP OF SPRING LAMB**  
Salsa verde

**BREAST OF CASTLEMEAD CHICKEN**  
Sage & onion stuffing, bread sauce

**MUSHROOM, FIG & WALNUT ROAST**  
Mushroom gravy, bread sauce

All of our roasts are served with Yorkshire pudding, roast potatoes, honey glazed Bromham carrots & parsnips, cheesy leeks, seasonal greens & gravy

## PUDDINGS

**PAIN PERDU**  
Pain Perdu, poached pears, vanilla ice cream

**BAKED EGG CUSTARD**  
Baked egg custard & nutmeg tart, poached Yorkshire rhubarb, rhubarb sorbet

**DARK CHOCOLATE DELICE**  
Banana, salted caramel, peanut

**LEMON POSSET**  
Pistachio, cardamom milk

**ARTIC ROLL**  
Raspberry, white chocolate

**CHEESEBOARD**  
Selection of local artisan cheeses, spiced apple chutney, grapes & oat crackers (gfo)  
(£4.00 Supplement)

**Two Course £26.50 – Three Course £29.50**

*Please note our food is not prepared in a nut free environment*  
18/04/17