



**April, 2017**

**STARTERS**

**PEA VELOUTÉ 7.50**

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

**LEEK & POTATO SALAD 6.00**

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

**WOOD PIGEON 8.00**

Bromham beetroots, pickled red cabbage, walnut, black pudding

**GURNARD FILLET 8.00**

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

**SALT & PEPPER SQUID 7.00**

Garlic mayonnaise, lime (gfo)

**MAINS**

**METHUEN BURGER 13.00**

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

Add cheese 1.00 Add bacon 1.00

**FISH & CHIPS 13.50**

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

**SKREI COD 16.00**

Crispy Chilli Squid, red pepper, chorizo fregola

**CELERIAC RISOTTO 13.00**

Roasted onions, pickled apple, crispy kale



## ROASTS

RUBY RED SIRLOIN OF BEEF 16.50  
Celeriac & horseradish remoulade (GFO)

SPRING LAMB 16.00  
Salsa Verde

BREAST OF CASTLEMEAD CHICKEN 15.00  
Sage & onion stuffing, bread sauce

MUSHROOM, FIG & WALNUT ROAST 14.00  
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