



**May, 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 (gfo)

**TROUT 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 (gfo)

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

**ROASTED CAULIFLOWER 15.00**

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



## ROASTS

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

SPRING LAMB 16.00  
Salsa verde (gfo)

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

MUSHROOM, FIG & WALNUT ROAST 14.00  
Mushroom gravy, bread sauce (gfo)

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

## PUDDINGS & CHEESE

BLACKBERRY & APPLE 7.50  
Stem ginger crumble, custard, iced apple parfait (gfo)

CHOCOLATE DELICE 8.00  
Banana, peanut, salted caramel mousse (gfo)

WHITE CHOCOLATE 'CHEESECAKE' 7.00  
Raspberry sorbet, raspberries (gfo)

PAIN PERDU 7.00  
Pain Perdu, poached pears, vanilla ice cream

LEMON POSSET 7.00  
Pistachio, cardamom milk (v, gfo)

Selection of local artisan cheeses, spiced apple chutney, grapes & oat crackers (gfo)  
9.50 for 1 person or 14.00 for 2 to share

**Barbers Vintage Resolve Cheddar:** Intense & complex with exceptional depth and flavour, slightly brittle & crunchy texture, a natural result of long & slow aging.

**Bath Soft Cheese:** Award-winning organic cheese made by hand at Park Farm, Kelston near Bath. Soft, yielding with a white bloomy rind, the flavour is mushroomy and creamy with a hint of lemons

**Driftwood:** Ash coated goat's cheese with smooth lemony texture, White Lake, Somerset (v)

**Lancashire Blue:** This delicious blue veined Lancashire cheese is made from the milk of Pedigree Holstein Friesian cows and matured in a man-made cave.

**Wiltshire Loaf:** A semi-hard cheese, smooth and creamy on the outside and crumbly in the centre.

*Please note our food is not prepared in a nut free environment*  
16/05/17