



## **A la Carte menu**

### **Snax**

Pork crackling with Bramley apple sauce 2.95

### **Starters**

Creamed onion and Burrow Hill cider soup 4.95

Vietnamese prawn salad with green chilli and cashew nuts 5.95

Jellied chicken and ham hock with piccalilli 5.25

Academy smoked salmon 'Hix cure' with Corrigan's soda bread 5.95

Beetroot, Dorset Blue Vinney and pickled walnut salad 5.25

Cuttlefish croquettes with watercress mayonnaise 5.95

### **Pasta and rice**

Fettuccine with Portland crab and West Bexington chillies 4.95 12.00

Butternut squash risotto 4.95 11.00

### **Mains**

Scrumpy-fried Lyme Bay mixed fish with minted mushy peas 12.95

Fillet of Brixham hake with mussels and coastal greens 13.95

Poached fillet of Loch Duart salmon with hollandaise sauce 13.95

Slow – cooked Childhay Manor pork belly with purple sprouting and Bramley apple sauce 13.95

Mixed grill of Cotley Farm lamb with alliums 15.95

Creedy Carver duck breast with Temperley cherries 13.95

Braised haunch of Hampshire Estate fallow deer with carrots 14.95

Newcombe Farm bacon loin steak with red cabbage and prunes 13.95

Rib of Pithayne Farm beef (for 2 to share) 33.00

Ground rib steak burger with chips and club sauce 12.00

### **Sides**

#### **Please choose 2 side dishes from the following**

Buttered baby new potatoes, chipped or croquette potatoes

Chervil buttered roasted root vegetables

Lettuce heart and garden herb salad

Salt and vinegar onion rings

Creamed spinach

### **Puddings and cheese**

**all 4.95 each**

Vanilla Crème brûlée

Orange cake with custard

Peruvian gold chocolate mousse

Bramley apple crumble tart with custard

Filberts honey parfait with Golden Cap whiskey and prune syrup

Selection of ice creams and sorbets 1.50 per scoop

Black Cow cheddar with oatmeal biscuits