



SNAX AND STARTERS

- Petit Lucque olives and almonds
Caribbean crisps with guacamole
Padron peppers with Cornish sea salt
Smoked salmon croquettes with horseradish mayonnaise
Pork crackling with apple sauce
All 4.25 each or any threesome for 12.50
- Minted broad bean soup with Neal's Yard Dairy feta 6.75
Motra sustainable caviar 14g 30.00 or 28g 60.00 *see over for menu*
Lindisfarne rock oysters 2.75 each – natural or scrumpy-fried
Jellied oysters 'Mary' 8.50
Steamed Wye Valley asparagus with hollandaise 150g 12.50
Atlantic prawn and avocado cocktail 11.50
Crispy squid with chilli, garlic and almonds or sweet chilli sauce 9.95
De Beauvoir smoked salmon 'Hix cure' with Corrigan's soda bread 14.50
Buttermilk-fried chicken with kimchee ketchup 5.50
Grilled chorizo with romesco sauce 5.75

CLARENCE COURT EGGS

- Burford Brown eggs Benedict or De Beauvoir sml 8.75/lrg 13.50
Smoked salmon 'Hix cure' with scrambled Burford Browns 15.50
Chorizo hash with a fried Braddock White duck's egg 14.50

SANDWICHES AND ON TOAST

- Isle of Wight tomatoes on toast with pecorino and bush basil 8.25
Avocado on toast with Portland crab and chilli 13.50
Burford Brown eggs Benedict or De Beauvoir sml 8.75/lrg 13.50
Cheese and ham toastie 7.95
Ground rib steak burger with chips 17.95
Club sandwich 14.50

MAINS

- Spring vegetable risotto 12.50/18.50
Loch Duart salmon salad with asparagus and shaved fennel 18.50
Webster's fish fingers with chips and mushy peas 17.50
Linguine with shellfish and chilli 14.50/21.50
Orkney Isles scallops with chorizo and sea purslane 15.50/22.50
Steamed fillet of Langstone sea bass with shaved fennel and asparagus 21.50
Chargrilled spring chicken with pomegranate and frehke 19.50
Farmhouse chicken salad with a soft-boiled Burford Brown egg 18.95
Lamb kofta salad with crispy halloumi 15.50
Roast sirloin of mighty marbled beef with Yorkshire pudding 25.00 *Sundays only*

SIDES 4.50 each

- | | | |
|----------------------------------|---------------------------------------|-------|
| Sutton Farm garden salad | Minted spring vegetables | Chips |
| Buttered Pink Fir Apple potatoes | Heritage tomato salad with bush basil | |

MOTTRA SUSTAINABLE CAVIAR MENU

Osetra caviar with hot buttered toast 28g 60.00
De Beauvoir smoked salmon 'Hix cure' with Sterlet caviar
Baked Yukon gold potato with Sterlet caviar
Scrambled Braddock White duck's egg with Osetra caviar
Linguine with crème fraîche, chives and Osetra caviar
14g 30.00 or 28g 60.00

MOTTRA's caviar is the only truly sustainable caviar. It is 'massaged' out of sturgeon rather than the fish being culled after harvest and so they continue to breed. Due to the ethical spawning, sturgeon breeds throughout its productive life. The fish are not wasted. MOTTRA's caviar is fully traceable to the origin at the farm.

CHEESE AND PUDDINGS

Bramley apple pie 7.50
Sticky toffee cheesecake 7.25
Rum baba with a shot of Havana 3 year old rum 7.25
Gariguette strawberries and raspberries with Jersey cream 8.50
Wye Valley rhubarb crumble 6.95
Peruvian Gold chocolate truffles and shards 4.00
Ice cream and sorbets 2.00 per scoop
Montgomery's Cheddar and Cashel Blue with Yorkshire chutney 9.00



GODIVA

Chocolatier

Winner of the 2014 Godiva chocolate challenge

Heather Bennett presents...

A Conference of chocolate 7.25

AFTERNOON TEAS

Ronnie's chocolate cake 5.25
Devon tea: Scones with clotted cream and jam, choice of tea 8.50
Afternoon tea: Selection of sandwiches, cakes and pastries, choice of tea 22.75
Champagne tea: Selection of sandwiches, cakes and pastries 32.75
with a glass of Champagne and choice of tea
Gluten free teas available

VEGETARIAN MENU

Steamed Wye Valley asparagus with hollandaise 150g 14.50
Crushed avocado on toast with chilli 6.95
Cheese toastie 7.95
Sutton Farm garden salad 6.95/9.95
Linguine pomodoro 7.00/11.25

There are no endangered fish on this menu.
We use Clarence Court eggs for their rare breed hens and delicious flavour.
We use gluten free flour for some of our dishes; please ask your waiter.

