

April 2011

Seafood

North Atlantic Prawns	£6 half pint
Razor Clams with Wild Garlic, Pancetta & Bread Crumbs	£7
Mussels & Chips	£9
Colchester Rock Oysters or Native No.2s	£1.50/£3 each

On Toast

Devilled Kidneys	£5
Creamed Ham Hock with Peas, Tarragon & Poached Egg	£8
Duck Hearts	£5

Starters

White Onion Soup	£5
A Plate of Trealy Farm Charcuterie	£11
Pear, Chicory, Walnut & Oxford Blue Salad	£6/£11
Chicken Caesar Salad	£6/£12
Breast of Wood Pigeon with Beetroot, Watercress & Balsamic Dressing	£6
Globe Artichoke with Vinaigrette	£7

Meat & Fish

Poached Breast of Great Farm Chicken with Braised Celery Hearts, Carrots & Tarragon	£16
Fillet of Loch Duart Salmon with Wild Mushrooms, Pancetta & Spinach	£17
Monkfish with Flageolet Beans, Roast Cherry tomatoes & Red Wine	£18
Tender Loin of Pork with Butterbean Puree & Purple Sprouting	£14
Lamb's Liver with Mashed Potatoes	£16

Grill

Butt's Farm Cuts –

28 Day Red Devon - with fries, tomato & rocket

8oz Ribeye	£18
10oz Fillet	£35
For 2/3 to share: 32oz T-bone	£48
Sauces: Bearnaise, Peppercorn or House Butter	

Side Orders

Greens:	New Season Sprouting	£6
	Spinach & Brown Shrimps	£6
Potatoes:	French Fries or Mashed Potatoes	£3
Side Salad:	Rocket & Parmesan	£3

Pudding

Vanilla Ice Cream with Chocolate Sauce or 'Affrogato'	£5
Lemon Tart with Crème Fraîche	£5
Hot Chocolate Pudding	£5
Plate of Oxford Blue with Chutney	£6
Apple Crumble	£5