## Starters

Grilled asparagus, chickpea chips, romesco sauce, cashew cream, dukkah (ve)
Crispy pig's head, pickled fennel, chilli, pork sauce
Seared scallop, confit chicken wing, apple, chicken sauce Spring vegetables miso soup, bok choi, snap peas, tofu (ve)

## The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy
Rump of Hereford and Angus beef (served medium-rare), horseradish sauce
Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce
Our seasonal vegetable Wellington, mushroom gravy (v) (veo)

## Mains

Roasted cauliflower, harissa hummus, fire-roasted peppers, almond, raisin, mojo verde (ve) Fillet of stone bass, heritage tomatoes, butterbeans, Brixham crab and chilli butter, sherry vinaigrette, basil

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries

## Sides - £5 each

Cauliflower cheese, thyme crumb (v)
Heritage tomato panzanella salad (ve)
Truffle fries, English Pecorino, chives (v)

Roast potatoes, aioli, crispy onions (v)
Thick-cut pub chips or skin-on fries (v)
Seasonal green vegetables, garlic butter (v)

## Puddings

Traditional Portuguese Pastel de Nata, strawberry sorbet (v)
Yorkshire rhubarb cake, clotted cream ice cream (v)
Valrhona chocolate choux bun, salted caramel, yoghurt sorbet (v)
Iced citrus parfait, raspberries, sorbet, maple granola (ve)
West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v) (£6 supp) $100 \%$ will be shared with today's team.

