

## Sample Menu

Gordal Reina Olives	£4.50
Spanish Boquerones	£5.00
Josper roasted Chorizo	£5.00
Devils on Horseback	£5.00
Finocchiona Salami	£5.00
To share 3 nibbles (2 people)	£11.50

**Our food is prepared when you order, some dishes do take longer than others, please do let us know if you are in a hurry and equally if you would like to take your time.**

**Our aim is for you to enjoy a meal in a relaxed and informal atmosphere**

A bowl of our bread from our naturally cultivated yeasts & Sicilian olive oil is complimentary:

Riserva di Cà Pilati 12 year old balsamic vinegar £1.00 (10ml), £24.00 (250ml); extra bread bowl for two £1.95

Pea velouté with Plough hot smoked sea trout & horseradish hollandaise £7.75

Salad of borlotti beans, yellison goats cheese, peas, tomato & fresh basil £8.50

Brown shrimp risotto with slow cooked fennel, chilli & dill £9.75

Vitello Tonnato (Peters Farm veal loin with tuna mayonnaise, capers & parsley) £9.50

Pan fried Cornish lamb sweetbreads, fricassée of St. George mushrooms, asparagus & pea shoots £9.50

Roast fillet of Turbot, sautéed bok choy, curried crab & ginger sauce, pomme frites £26.50

Josper grilled Blythburgh free range pork cutlet, bubble & squeak, Plough black pudding, sage & onion £19.95

Roast breast of guinea fowl, creamed spinach, guinea fowl thigh casserole, pancetta & red wine sauce £22.00

Slow cooked Cornish Spring lamb shoulder noisettes, flageolet beans, Portwood asparagus, tomato & rosemary £22.50

Josper roasted red pepper with toasted quinoa & confit red onion, grilled asparagus, buffalo mozzarella, pickled lemon & marcona almonds £17.95

### **Simply Grilled Day Boat Cornish Fish with Herb Butter or Tartare Sauce and two side dishes:**

Fillet of line caught Cod £22.00 Fillet of Plaice £23.00 Whole Lemon Sole £24.00

Whole Dover Sole £34.00

### **Josper grilled Angus Beef, dry aged on the bone, hand cut by our chefs, with two side dishes:**

*We recommend cooking rare or medium. Well done (with no pink) – can take 40 - 50 mins. To prepare, cook & rest*

**Rib Eye** - 'butchers steak' tender, juicy, high fat content, more flavour £28.95 (280g)

**Côte de Boeuf** - 'cowboy steak', double rib cut, lots of fat marbling & flavour, for sharing £62.00 (690g)

**Sirloin** - textured, lean meat, fat marbling, served with fat and chain £29.95 (280g)

**Fillet** - very lean, little or no fat (*Limited availability*)

Tournedos £32.00 (220g) Medallions £28.95 (220g)

**Sauces for steaks** – Stilton Hollandaise, Peppercorn or Béarnaise £2.00

**SIDES £4.00:** Triple cooked chips Creamed Potato Jersey Royal potatoes

Roast Portobello mushrooms Spinach – buttered or creamed

Romanesco cauliflower, lemon & marcona almond dressing Beetroot Salad with yoghurt & mint

White cabbage & parmesan salad, Sicilian olive oil Heritage tomato salad with aged balsamic & basil

**For special dietary requests, we cook to order and can adjust dishes or offer alternatives, with regard to allergens present in our dishes, please speak to a member of the service team.**

## **Puddings, Sweet Wines, Port, Coffee & Tea:**

Glazed lemon tart, confit lemon & crème fraiche £7.75

Caramelised pineapple tart, coconut ice cream, cardamom sauce £7.75

Michel Cluizel baked rich chocolate & salted caramel ganache, caramelised salted peanuts & clotted cream £8.50

Morello cherry & yoghurt posset, gem meringues & candied pistachio £7.95

Passion Fruit soufflé with lemongrass ice cream £8.95

Homemade ice creams; vanilla, chocolate, lemongrass, salted caramel ripple £2.00 a scoop

Homemade sorbet: strawberry £2.00 a scoop

Tahitian vanilla ice cream with Pedro Ximenez or Chambers Liqueur Muscat £8.95

**Cheese:** We have a Cheese Menu dedicated to the craft of British & Irish cheese making, carefully selected and matured by Neal's Yard Dairy,

## **Sweet Wine & Port by the Glass (75ml) :**

**Il Cascinone Moscato Passito 'Palazzina' 2013, Italy** **£5.80**

Ripe apricot and acacia honey long fresh and lingering citrus; versatile dessert wine, great with summer fruit based desserts, caramelised autumn fruits, pears, baked apple also try with mature cheese 13%

**Haider Welschriesling Beerenauslese, 2014, Austria** **£5.80**

Intense fruit ripe apples and citric fruits multilayered with balanced acid to sugar levels

**Chambers Rutherglen Liqueur Muscat, NV Australia** **£5.80**

Rich, grapy, raisiny with a rich nutty finish. Try with chocolate, coffee or toffee, warm sponge with dried fruit and nut desserts such as sticky toffee pudding 17.5%

**Jean-Christophe Barbe, Chateau Laville Sauternes 2013, France** **£8.95**

Rich, intense still fresh on the palate. Classic, apricot, marmalade and almonds very versatile dessert wine also works with cheese 13.5%

**Quady Essencia Orange Muscat 2015, California** **£5.00**

Made from 100% Orange Muscat and lightly fortified. Orange blossom perfume, apricot and bitter sweet orange on the palate. Works, really well with chocolate or rich dried fruit based desserts, tropical fruits such as mango, pineapple, 15%

**Domaine de Grangeneuve Monbazillac, 2011, France** **£6.00**

White blossom, honeysuckle and baked pear works well with fruit or creamy desserts. 13%

**Domaine Lafage Maury Grenot, 2017 France** **£7.00**

Fortified Grenache makes this delicious sweet red wine, full bodied, rich, with intense favours of dried fruits chocolate and coffee 15%

**Quinta do Crasto LBV Port 2013** **£5.95**

**Grahams 10 year old Tawny Port** **£5.95**

**Croft Quinta da Roeda Vintage Port 2002** **£6.50**

**Coffee – 'Furnace and Flue' a blend of beans from Peru, Ethiopia & El Salvador specially selected & roasted by The Roastery at Bella Barista, Northamptonshire**

Espresso, Machiatto **£2.50**

Double Espresso, Americano, Cappuccino or Flat White **£3.50**

Latte **£3.80**

Homemade Chocolate Truffles; Doorlys Rum, Whisky, or Coffee **£1.00 each**

**Tea - Taylors of Harrogate Teas with homemade chocolate cookies**

English Breakfast or Earl Grey, Chamomile, Peppermint or Green tea & Jasmine **£3.50**