



## A la Carte



### To start

Soup du jour, warm bread 6

Smoked ham hock terrine, pineapple, watercress, pickled shallots 9

Warm goats cheese tart, beetroot puree, pear jam 7

48 hour cured salmon, Cucumber, dill emulsion 8

Duck rilette, cherry compote, grilled sour dough 8

Battered spiced tiger prawns, green chilli and coconut chutney 9

### To share

P&M Meat Platter - selection of cured meats 16

P&M Vegetarian Platter - halloumi fries, Harissa humus, toasted chick peas with feta cheese 15

P&M Fish Platter - smoked salmon, smoked mackerel, Devonshire crab 18

All served with char-grilled bread, sun-dried tomatoes & olives

### Main course

Fillet of sea bream, pearl barley, spiced ratatouille 19

Fillet of smoked haddock, tarragon risotto, poached hens egg, curry oil 18

Breast of guinea fowl, creamed peas, baby leeks, lardons 19

Slow braised pork belly, chorizo, parmentier potatoes, apple gel (v) 17

Herb polenta, kale, tomato, Vichy carrots (V) 14

8oz sirloin steak, mushroom, tomato, triple cooked chips 22

6oz beef burger, crisp leaves, tomato, truffle mayo, triple cooked chips 14

10oz ribeye steak, mushroom, tomato, triple cooked chips 25

Peppercorn, blue cheese or béarnaise sauce. 2

### Sides 4

Garlic and rosemary roasted new potatoes

Triple cooked chips, parmesan and truffle

French fries

Mixed leaf and sun blushed tomato salad

Buttered peas

### To finish

Lemon posset, raspberries, shortbread biscuit 7

Vanilla cheesecake, lemon Chantilly, crushed merengue 7

Earl grey panna cotta, blackberry, oat and almond biscuit 7

Chocolate and orange torte, orange gel, vanilla ice cream 7

Poached apple, set custard, custard crumble, cinnamon ice-cream 7

Sorbet, please ask for today's flavours 4.50

Ice cream, please ask for today's flavours 4.50

Chef's cheeseboard, fruit chutney, grapes 8