

# Sample Menu (not for pre order)

### **Drink Specials**

Lucky Buddha Asian Style Lager (4.8%, 330ml) Tuscan Gin & Tonic - Sabatini Gin, Mediterranean Tonic, Lemon Thyme Strawberry Pisco Sour — Pisco, Strawberry Syrup, Egg White, Citrus "Twinkle" - Vodka, St Germain, English Sparkling, Lemon Peel	£5.2 £7.4 £9 £10
Small Plates	
Handmade Focaccia, Olives, Oil, Balsamic (V) (GFA) Wild Garlic, Leek & Potato Soup, Toasted Seeds, Homemade Focaccia (V)(GFA) Chicken Liver Parfait, Apple Chutney, Toast (GFA) Whipped Ricotta, Blood Orange, Fennel & Chicory Salad, Chopped Pistachios (GF) Cuttlefish, Chickpea Bouillabaisse, Safron Aioli, Squid Ink Tuille (GF) Lamb Shoulder Croquettes, Crushed Garden Peas, Wild Garlic & Crispy Capers Truffle & Rosemary Baked Camembert, Toast, Red Onion Jam (GFA) (TO SHARE) (V)	£7 £7 £8 £8 £9 £9
Main Plates	
Pan Roast Gnocchi, Spring Vegetables, Beurre Blanc Sauce, Toasted Seeds (V) Cajun Spiced Sweet Potato & Falafel Burger, Fries, House Slaw (V) (GFA) Cross House Spring Vegetable Salad: Quinoa & Roasted Feta (V) (GF) Ale Battered Fish & Chunky Chips, Crushed Peas, Tartare Sauce Lamb Rump, Lemon & Mint Hummus, Sauteed Potatoes, Green Beans & Feta (GF)	£19 £15 £14 £16 £25
The Grill (Himalayan Salt, Dry Aged Prime Southwest Beef)	
Prime Beef Burger, Cheese, Tomatoes, Gherkins, Burger Sauce, House Slaw, French Fries (GFA) 12oz Gloucester Old Spot Pork Chop, Chunky Chips, Mushroom, Roast Tomato, Mustard Sauce (GFA) 10oz Aged Flat Iron Steak, French Fries, House Salad (GFA) 10oz Aged Sirloin Steak, Chunky Chips, Field Mushroom, Roast Tomato (GFA) 30oz Aged Cote de Boeuf, Seasonal Vegetables, Chunky Chips, Peppercorn Sauce (GFA) (TO SHARE)	£15 £20 £21 £29 £75
Sauces Peppercorn Sauce (GF) Harrogate Blue Cheese Sauce (GF)	£3 £3
Sides	
Chunky Chips French Fries Green Salad Seasonal Vegetables Buttered Potatoes	£4.5 £4 £4 £4



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### **Puddings £8**

Hot Cross Bun Bread & Butter Pudding, Vanilla Custard Lemon Meringue Sundae: Lemon Sorbet, Vanilla Ice Cream, Meringue, Lemon Gel Chocolate Cheesecake, Salted Caramel, Salted Caramel Ice Cream

'Selection of Mini Desserts' – Passionfruit Pannacotta, Fudge, Passionfruit Pate de Fruit, Lime Crème Brulée, Blondie

Artisan British Cheese Board, Quince, Crackers (Bath Soft, Harrogate Blue, Wookey Hole Cheddar) £9

Affogato (Espresso Coffee with Scoop of Vanilla Ice Cream, Biscotti) £6

Local "Marshfield" Ice Cream/Sorbet

1x Scoop
2x Scoop
£2.5
£5

#### **Ice Cream**

3x Scoop

Vanilla, Strawberry, Chocolate Brownie, Salted Caramel, Rhubarb & Custard, White Chocolate & Honeycomb

#### Sorbet

Blackcurrant, Lemon, Raspberry, Mango

#### **Dessert Wines/Port**

Chateau Monteils / Sauternes - 2009 — France Royal Tokaji- Late Harvest - 2017 - Hungary De Bortoli Deen Vat 5 Botrytis Semillon — 2018 — Australia Taylors LBV Port		£6 £7 £7 £4
Selection of Tea, Coffee & Hot Chocolate Liquor Coffee (Brandy, Rum, Whiskey, Coffee Liquor)	From	£2.5 £6.5

#### **Cocktails**

Espresso Martini (espresso, vodka, coffee liqueur, sugar syrup)	£9
Negroni (dry gin, campari, martini rosso)	£9
Old Fashioned (bourbon, rye, brown sugar, angostura, water)	£9
Daiquiri (white rum, lime juice, sugar syrup)	£9
Margarita (tequila, lime juice, cointreau, agave)	£9
Kir Royale (english sparkling, crème de cassis)	£10
Pornstar Martini (passionfruit liqueur, vodka, lime juice, vanilla syrup, prosecco chaser, egg white)	£9
Twinkle (vodka, st germain, english sparkling)	£10
Pineapple Gin Sour (pineapple gin, egg white, cointreau, lemon juice, sugar syrup)	£9