



# MIDWEEK RETREAT

## CHOICE OF 3 COURSES

### STARTERS

Seasonal Soup, Docker Sourdough  
Pressed Orchard Farm Ham Hock, Butternut Squash Relish, Crispy Egg  
Smoked Mackerel Pate, Horseradish & Dill Drop Scone, Pickled Apple, Celeriac Remoulade  
Wood Fired Brussel Sprouts, Toasted Hazelnuts, Mandarin, Honey & Chilli Dressing  
Black Pudding Scotch Egg, Ale & Chilli Chutney, Young Rocket, Mustard Vinaigrette

### MAINS

Cornfed Chicken Breast, Confit Leg Croquette, Black Cabbage, Tarragon & Whiskey Sauce  
Thyme Roasted Jerusalem Artichokes, Pressed Potatoes, Walnut Relish, Rainbow Chard, Artichoke Crisps  
Little Rock's Fish Pie 'En Croute', Local White Fish, Prawns, Mussels, Smoked Salmon, Puff Pastry  
Cornish Hake Kyiv, Prawn & Herb Pearl Barley 'Risotto', Coastal Herbs, Prawn Oil

### PUB CLASSICS

Local Beer Battered Cod & Chips, Mushy Peas, Tartare Sauce  
Cauliflower Pakora Burger, Red Pepper Hummus, Mango Chutney, Pickled Shallot, Fries  
Cheeseburger, Brioche Bun, Tomato & Pickle Relish, Lettuce, Fries  
28 Day Aged 10oz Ribeye, Onion Rings, Skin On Chips, Peppercorn Sauce (£13 supplement),

### SIDES - £4.75 EACH

Skin on Fries or Chips / Truffled Cauliflower Cheese / Creamed Potatoes / Buttered New Potatoes /  
Garlic Buttered Seasonal Greens / Mixed Leaf Salad, Mustard Dressing / Honey Roasted Carrots

### PUDDINGS

Mill House Apple & Victoria Plum Crumble, Custard or Ice Cream  
Stem Ginger Parkin, Compressed Apple, Taywells Apple Sorbet, Gin Caramel  
Chocolate & Hazelnut Pave, Caramelised Banana, Banana & Vanilla Cream  
Glazed Lemon Tart, Plurenden Manor Farm Creme Fraiche  
Selection of Jude's Ice Creams or Sorbets

PLEASE LET US KNOW OF ANY FOOD ALLERGIES UPON ORDERING. ALTHOUGH EVERY EFFORT IS MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS. ALL PRICES INCLUDE VAT. A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL TABLES.