Dinner Menu August 2016

A complimentary selection of breads from the Bertinet bakery

Green Gazpacho. A chilled summer soup of cucumber, baby leaf spinach, celery leaves, garlic, green chillies and flat leaf parsley £6.50

Charentais melon, prosciutto, barrel-aged feta and nasturtium leaf salad with arbequina olive oil and mint dressing £6.70

Mackerel tartare. Cornish mackerel fillets cured with verjuice, capers, dill, cornichons and shallots, with seaweed crouton, beetroot and horseradish £6.90

Circus Mezze: Home-cured duck breast; broad bean hummus; quails’ eggs; smoked aubergine purée; dukkah - seed and nut dip; long radishes £7.30

White crabmeat from South Devon, cooked in a Brazilian-style recipe with lime, coconut milk, coriander, chilli and green pepper, under a cheese gratin £8.50

Fritters of Gorwydd Caerphilly cheese, courgettes and dill, served with heritage tomato and oregano tabbouleh and a leek vinaigrette £17.30

Free-range Guinea fowl, from Woolley Park Farm, roasted with peaches, honey and lavender, served with butternut squash and rainbow chard £18.70

Curry Goat. Shoulder of kid goat, from a Cotswold farm, cooked very slowly in the authentic Caribbean way, spiced with turmeric, cardamom, coriander and fenugreek, served with “rice ‘n peas” and mango chutney £19.50

Rump of Wiltshire lamb, pan-fried till pink, served with char-grilled little Gem, onion and nutmeg, new season’s green beans and a Rhone wine gravy £19.70

Fillet steak of 28 day aged beef, sourced only from named local farms, pan-fried and served with watercress and our Café de Paris butter £21.30

Fish of the day. All our fish are line-caught by day boats out of Newlyn in Cornwall, Beesands in Devon and Lyme Bay in Dorset and are delivered to us overnight (Please ask)

Today’s Vegetables: £2.90  Half Vegetables/Half Potatoes: £2.70  Fat chips: £2.90
Today’s Potatoes: £2.50  Mixed Leaf Salad: £3.30

Kir Royale sorbet. Fresh blackcurrants with blackcurrant and Cassis sorbet, spritzed at the last minute with sparkling wine £4.90

Raspberry and peach crème brûlée £4.90

Iced chocolate parfait, served with crushed hazelnut and rosemary praline, espresso caramel and mascarpone cream £5.50

“Whim Wham” 18th century recipe for trifle. Ratafia biscuits soaked in Muscatel wine, fresh apricot purée, orange blossom custard and lemon syllabub £5.50

August Cheese. Cardo. A semi-soft, washed rind, goat’s milk cheese set with cardoon stamens rather than rennet. Made by Mary Holbrook, Sleight Farm, Timsbury. Served with Miller Damsel biscuits and celery £6.70