# **Evening Bar Menu**

### **Small Plates**

### Salt Beef Baguette 12

Mustard mayo, pastrami, rocket, pickles, torched cheese

#### Steamed Bao Bun 10

Pork belly (or king oyster mushroom), Asian dressing, kimchi

## Rich Buttery Cod Fishcake 9

Orange & fennel salad

### North Devon Caught Oysters 4 (each)

Shallot dressing, tabasco, burnt lemon

#### Caesar Salad 8

Caesar dressing, anchovies, confit crispy chicken, sourdough croutons

## Chargrilled Hispi Cabbage 8

Miso dressing, tahini, toasted sesame

#### **Pub Classics**

#### Whole Grilled Sea Bream 31

Burnt lemon, fries, beurre Blanc

### 35-day Aged Ribeye Steak 35

Cherry vine tomato, field mushroom, triple cooked chips. Add garlic or peppercorn sauce £3.5

#### Braised Beef Cheek 29

Pomme duchess potato, onion, crispy shallot, cavolo nero

#### Cider-Battered Fish & Chips 20

Crushed peas, tartare sauce, triple cooked chips

### Beef Burger 19

Somerset beef, Montgomery cheddar, burger sauce, gherkin fritter

#### Creamed Fregola 26

King oyster mushroom, crispy shallot, ricotta

#### Roasted Cauliflower Steak 20

Tabouli, cauliflower salsa, raisins

## Sides

Garlic Greens 5

Charred Hispi Cabbage 5

Crispy New Potatoes 5

Roasted Squash 5

## Food Allergies & Intolerances

Please speak to our staff about the ingredients in your meal, when making your order. Thank you.

#### **Desserts**

#### Chocolate Delice 9

Honeycomb, yuzu ice cream, cocoa nib Immortelle, Rivesaltes Grenat, Côtes du Roussillon, France £7.50, 50ml

#### Walnut Frangipane 9

Apple, calvados crème fraiche, cinnamon & caramel ice cream Chateau Guiraud, Petit Guiraud Sauternes, France £8.50, 50ml

### Sticky Toffee Pudding 9

sesame tuille, vanilla ice cream

#### Candlelight Affogato 8

Freshly churned condensed milk ice cream, butterscotch sauce, brittle, hot espresso (Gorgeous with a shot of Amaretto or Baileys £4)

### West County Cheese Plate 15

Bath soft, black cow cheddar, Isle of Wight blue, driftwood Pocas LBV, Portugal, £6, 50ml

#### Port

Ruby Port 4.5, 100ml Late Bottled Vintage 7.5, 100ml Fonseca 10yr Old Tawny 8.5, 100ml Grahams Vintage (2000) 15, 100ml

#### **Dessert Wines**

Stanton & Killeen Rutherglen Muscat, Australia, 8, 50ml Immortelle, Rivesaltes Grenat, Côtes du Roussillon, France, 7.5, 50ml Santa Julin Tardio, Mendoza, Argentina, 7.5, 50ml

## **Hot Drinks**

Americano 3.8

Cappuccino 4

Latte 4

Flat White 4

Espresso 3.5

Double Espresso 4

Macchiato 3.8

Hot Chocolate (made with dark chocolate flakes) 4

Mocha 4

English Breakfast 4

Rooibos 3.5

Peppermint 3.5

Mixed Red Berries 3.5

Early Grey 3.5

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