PLEASE NOTE THIS IS A SAMPLE MENU

The Bugle Inn



SNACKS

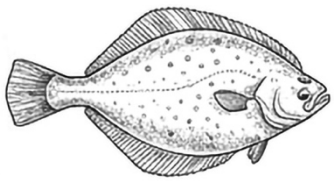
Marinated olives **4**
Hoxton sourdough, flavoured butter **6**
Salt & pepper squid, sweet chilli sauce **8**
Chorizo & smoked cheddar cheese fondue **7**
Mozzarella & Parmesan arancini, Marinara tomato sauce **9**

SMALL PLATES

Tomato & basil soup, herb oil , parmesan crisp(*gf)(*df)(v) **7**
Confit duck & chilli crispy spring roll, Asian vegetables, bashed cucumber, sweet chilli soy dipping sauce (df) **11**
Portland crab tart, spinach, smoked Lyburn cheese, parmesan crisp, dressed frisée salad (*gf) **12**
Portland crab, Atlantic prawn & crevette salad, avocado, dressed gem leaves, seafood sauce(*gf) (*df) **13**
Baked baby camembert, celery, pickles, chutney, griddled flat bread **11**
Moules Mariniere offshore St.Austell bay mussels, shallots, garlic, white wine, cream, parsley (*gf) **12**
Whipped rosary goats' cheese, roasted balsamic & thyme grapes, toasted hazelnuts, sourdough bruschetta (v) **10**

LARGE PLATES

Lamb shoulder, rosemary & red wine jus, duchesse potato, roasted vegetable fricassee (gf) **25**
Belly of pork, seared Cornish scallop, cauliflower purée, buttered spinach, apple & cider jus, dauphinoise potatoes **26**
Steak au poivre, Hampshire dry aged fillet of beef, creamy green peppercorn sauce, skinny fries, crisp dressed green salad (*gf) **30**
Aubergine katsu curry, jasmine rice, katsu curry sauce, cucumber, mouli, onion & coriander salad (v) **19**



FISH

Fillet of Cornish brill, petit pois à la Française, gem leaves, baby onions, pancetta, petit pois, saffron new potatoes (gf) **25**
Moules Mariniere offshore St.Austell bay mussels, shallots, garlic, white wine, cream, parsley, fries (*gf) **24**

BUGLE CLASSICS

Hand crafted beef burger, brioche bun, pancetta, Monterey Jack, smoked cheese, pickles, lettuce, tomato, our burger sauce, confit onions, sea salted skinny fries (*gf) **20**
Beef Cheek & Ale Suet Pudding, Steamed & Baked, Creamy Butter Mash, Autumn Cabbage & Rich Beef Stock Sauce **21**
Battered cod, chunky chips, tartare sauce, mushy peas (*gf) **20**

SIDES

Sea salted skinny fries (*gf) **6** Sea salted chunky chips (*gf) **6**
Buttered seasonal greens (gf)(*df) **6** Garlic mushrooms (gf)(*df) **6**
Buttered new potatoes (gf)(*df) **6**

gf – **gluten free** *gf – **can be gluten free** df – **dairy free** *df – **dairy free** v – **vegetarian** ve – **vegan**

please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present.
therefore, we cannot guarantee our dishes will be allergen free.
if you have any food allergy or intolerance query, please speak to a team member who will be happy to help.