



**Homemade focaccia with rosemary or garlic bread £2.50**  
**Black and green marinated olives £2.50**

### **Starters**

SBR Double baked cheese soufflé  
(Please allow 20 minutes for soufflé to be served)

Crisp fried Goats cheese with an almond and focaccia crust, Spanish onions, sherry vinegar reduction, toasted pumpkin seeds and pea shoots

Sweet and sour Mackerel, pickled vegetables, micro herbs and crispy croutons

Mini chicken and chorizo burger with homemade tomato relish, Cos lettuce and mayonnaise

Home cured duck breast ham with French style peas and a soubise sauce

Local smoked Eel beetroot and little gem salad

St Benedict's seasonal soup

### **Main courses**

Slow cooked crispy duck with creamy mash, roast quince and watercress

Breast of chicken wrapped in smoked bacon, mushroom ravioli, glazed onion salad with a Dijon mustard sauce

'Leg of mutton cut' beef steak with beetroot puree, celeriac fondant brown cup mushrooms red wine shallot sauce

Polenta crusted red mullet with curly kale chorizo sweet corn puree and brown shrimps

Roast local partridge with calvo nero apple and quince puree yellow organic carrot roast butternut squash and a rissole potato

Slow roast suckling pig with celeriac puree, chanteney carrots wilted greens crackling and mocilla

Mushroom strudel with green beans chestnuts and smoked tofu

### **Side orders all £2.50**

- French style peas with lettuce and baby onions
- Leek and mushroom gratin with cheddar cheese
- Carrot and coriander mash
- Nigel's creamy mash
- Hand cut chips
- Green salad
- Rocket and parmesan salad

**Two courses £21.95**

**Three courses £25.95**



## **Puddings**

Iced praline parfait with crème Anglaise, toasted almonds and praline crisp

Chocolate passion fruit delice with chocolate sorbet flavoured with sea salt and salted caramel bonbon

Fig crumble with honey ice-cream and crumbled halva

White chocolate cheese cake with burnt orange compote and crushed amaretti

Blackcurrant crème brulee blackcurrant compote thyme biscuit

Lemon sponge pudding with homemade lemon curd, custard and candied zest

Selection of English and French cheese with homemade chutney celery, grapes and biscuits

### **LBV Port**

£4.25 50ml glass

### **PX Pedro Ximenez sherry**

This rich dark sweet sherry has raisin and molasses flavours great with chocolate or poured over ice cream!

£4.25 50ml glass

### **Jayne's Homemade Plum Vodka**

£4.95 50ml glass

### **Dessert Wines**

#### **Elysium Black Muscat**

Elysium is Greek for paradise

This dessert wine is deep red in colour and is great with vanilla, blue cheese or candle light

£6.95 glass 105ml £20.95 half bottle

#### **Chateau Theulet Monbazillac**

Luscious sweet wine made entirely from Semillon from the region next to Bordeaux  
Delicious with chesses or dessert

£5.95 glass 105ml £17.95 half bottle

#### **Tabali late harvest Muscat**

A delicate mid weight dessert wine from Chile lovely honey and papaya flavours

£5.50 glass 105ml £16.95 half bottle

### **Coffee/Tea**

-Filter coffee £1.75 -Cappuccino £2.20 -Latte £2.20

-Espresso £1.85 -Double espresso £2.20

Selection of English breakfast, earl grey, green tea, camomile, mint and fruit teas £1.75