

## Sample Dinner Menu

OUR MENUS CHANGE DAILY, PLEASE CALL FOR TODAY'S MENU

Garlic Bread £3.00  Homemade bread, olive oil, balsamic vinegar £3.75

Homemade bread, olive oil, balsamic vinegar, olives, houmous £5.75



Tempura of tiger prawns, crispy hogs' pudding, crackling, Asian slaw,  
sweet chilli, lime and coriander dressing £9.00

Old Winchester cheese and basil arancini, sweet pepper fondue, hazelnut pesto £8.00

Rosary goats' cheese, pickled St. Hilary beetroot and carrots, houmous, crostini,  
beetroot and balsamic dressing £8.00

Cornish crab with pickled cucumber and dill salad, aioli, bruschetta and rocket £9.50

Seafood, tiger prawn and mussel minestrone with garlic bread £9.00



Primrose Herd pork belly, hogs' pudding, bean cassoulet, champ potato croquette, apple sauce £18.00

Cornish sirloin steak, savoy cabbage, beef dripping and bacon,  
carrot puree, chips, peppercorn sauce £21.95



Deep-fried haddock in batter, chips, peas and mint, tartare sauce £12.95

Cornish hake with garlic, mussels, Cornish broccoli, new potatoes, caper & dill butter sauce £18.50

Tiger prawn and seafood Goan style curry, basmati rice, flatbread, aubergine pickle £17.00

Chestnut mushroom and summer vegetable risotto with Old Winchester cheese and truffle oil £13.95



**Sides:** Chips £3.75  Chips, parmesan and truffle oil £4.50  Rocket, tomato and parmesan salad £4

Garlic buttered new pots £3  Local greens with herb butter £3



Lemon posset, raspberries, shortbread, summer berry sorbet £7.50

Dark chocolate and espresso pot, salt caramel, chocolate crumb, mocha ice cream £7.50

Summer berry pavlova, Cornish clotted cream, basil syrup, vanilla ice cream £7.50

Affogato – two scoops of our homemade vanilla ice cream, a single shot of coffee, chocolate crumb £4.95

Cheeky Affogato – the same as above with a liqueur of your choice £7.50

A selection of four West Country cheeses with date chutney and biscuits £9.50

### Homemade Ice Creams and Sorbets £2.25 per scoop

Ice Creams: Cornish clotted cream vanilla / Chocolate / Coffee mocha /

Summer berry ripple / Vanilla and passionfruit ripple

Sorbets: Summer berry / Dark chocolate and orange

**IN ADDITION TO OUR DAILY CHANGING MENU, WE CAN OFFER VEGETARIAN AND VEGAN DISHES.**

**MOST DISHES CAN BE ADAPTED TO SUIT A GLUTEN FREE DIET.**

**PLEASE CALL TO DISCUSS YOUR REQUIREMENTS WITH A MEMBER OF OUR TEAM.**