

# Menu of Sunday 27th November 2011

## Today's Appetisers

Smoked cods roe      £2.00  
Anchovies 'Manuel Claros'      £3.00

## Today's Aperitif

Quince & Prosecco cocktail      £7.00

## Today's Wines by the Glass & Carafe

(Glass-125ml/Carafe-375ml)

### *Sparkling*

Prosecco rustico, *Valdobbiadene*      £6.25

### *White*

Viogner, *Les Acanthes*, 2010      £4.25/£12.75

Muscadet le pavillon, *Nicholas choblet* 2009      £4.35/£13.05

### *Rosé*

Pinot Grigio Ramato, *L'elfo Sacchetto* 2009      £4.75/£14.25

### *Red*

Gamay, *Domaine Du Haut Bourg* 2009      £4.25/£12.75

## Oysters from the British coast

Cornish Natives *Falmouth Cornwall*

Portland Pearl Oysters *Weymouth Dorset*

Bigbury Bay Oysters, *Brixham, Devon*

## To Start

Potted shrimps

Clams with Jamon & sherry

Smoked eel with celeriac

Crab on toast

Chicken livers cooked over the fire

## Main Courses

Single rib of Aberdeen Angus beef

*Roasted over the fire served with horseradish & Yorkshire pudding*

*For two persons only      £5.00 supplement per person*

Dover sole

Whole wild seabass, *cooked over the fire with salsa verde, For two to share*

Pot roast local pheasant with chestnuts & bacon

Wooley Park farm cobb chicken, *grilled over the fire with herbs & garlic*

*For two—four people to share*

All served with local seasonal vegetables

## Desserts

Bitter chocolate fondant

Date pudding with butterscotch sauce

Baked quince with prunes & custard

Sherry trifle

Cheeses from La Fromagerie

We are now open for Sunday lunch Rockfish style with a choice of roast meats and fish cooked on our charcoal oven. Open 12-3pm on the last Sunday of every month, booking advisable. Enjoy a relaxing afternoon eating good food and drinking good wines, we look forward to welcoming you here!

Two courses      £19.50

3 courses      £23.50