FOOD DESCRIPTION
MARCH 2013

STARTERS

Dorset rock oysters 2.75 each
Farmed in Poole Harbour to the north and west of Brownsea island, these delicious rock oysters are fast growing and have a very good meat content. The shells have a slightly irregular shape and are dark brown in colour. They are available in two sizes, medium and large. This is the first farm in the UK to have Organic Certification.

Cock-a-leekie 7.75
This is a simple rustic Scottish broth made with salt beef stock and garnished with nuggets of salt beef, flaked chicken, leeks and prunes. The addition of prunes may seem a little odd, but the sweet prunes balance really well with the salted beef.

Chicory and blood orange salad with Herefordshire goat's curd and honey and grain mustard dressing 8.75
Red and white chicory leaves with blood orange segments and nuggets of goat's curd. Dressed with a blood orange, honey and grain mustard dressing.

Gin-cured Wester Ross salmon with pickled cucumber 12.75
Wester Ross salmon cured for 5 days in house, with salt, sugar, gin, lime zest and juice, and whole grain mustard. Sliced and served with sliced cucumber pickled in cider vinegar.

Steamed Cornish mussels in New Forest cider with smoked bacon and cream 12.50
Cornish rope grown mussels steamed in cider with bacon, cream, parsley and grated apple.

Pan-fried lamb's kidneys on a Boxty pancake with Judas ear mushrooms 9.25
Traditional Irish potato pancake served with pan-fried lamb's kidneys cooked MR and Judas ear mushrooms. Judas ear, grow commonly on the trunks of the elder tree.

Scotch Burford Brown egg with McSween's haggis and piccalilli 8.75

Sausage meat mixed with Haggis, wrapped around a soft-boiled egg, then crumbed and deep-fried. Served with piccalilli

Pan-fried Manx queenies with wild garlic butter 12.75
8 queenie scallops from the Isle of Man served with wild garlic butter and a wedge of lemon. Queen scallops are not baby scallops they are a separate species.

MAINS

Beer-battered Cornish whiting and chips with mushy peas 15.75
Whitting is dipped in batter, deep fried and served with house cooked chips, mushy peas, tartar sauce, pickled onion and lemon wedge.
Batter - flour, beer, malt vinegar, sea salt and white pepper
Tartar sauce - mayonnaise, capers, gherkins, shallots, tarragon, chervil and parsley
TOMATO KETCHUP & MALT VINEGAR

Chargrilled fillet of Loch Duart salmon with shaved Jerusalem artichoke, pink grapefruit and caper salad 23.75
Chargrilled fillet of organic salmon with a light salad of thinly sliced Jerusalem artichokes, pink grapefruit segments, capers and wild chervil.

Tandoori-spiced fillets of gurnard with wilted sea beet and yoghurt dressing 22.50
Gurnard fillets pan-fried in a Tandoori spiced butter (turmeric, coriander, garam masala, cumin, mustard seeds, curry leaves). Served on wilted sea beet with a spiced yoghurt dressing.

Roasted breast of Goosnargh guinea fowl with Savoy cabbage and bacon braised in Innis & Gunn 24.50
Breast of Reg Johnson's wheat-fed guinea fowl from Lancashire. Served with Savoy cabbage and bacon braised in Innis & Gunn. Innis in Gunn is a Scottish ale aged in oak barrels.

Slow-roasted free-range pork belly with mash Potato and Bramley apple sauce 22.50
Pork belly is stuffed with garlic and sage it then rolled and roasted in the oven for a couple of hours and served with crackling,mash potato,bramley apple sauce and gravy.

Ham-hock and Herefordshire snail pie with pease pudding and buttered greens 17.25
The pie filling is flaked ham hock, in a béchamel sauce made from the ham cooking liquor. 3 snails are served inside the pie and 1 on top inside the snail shell to garnish. Pease pudding is a classic accompaniment to boiled ham or salt pork. Boiling the dried peas in the flavoursome stock given off buy the boiling ham is a clever way to harness more flavour and goodness. This Northern peasant dish has been around for years, I found a recipe almost identical to this one,

printed in 1858 by Eliza Acton in her book ironically titled ‘Modern Cookery’. Ironic today in any case!

.

Lancashire hot-pot with pickled red cabbage 24.75
Lamb neck fillet layered with sliced potato, onions, garlic and rosemary and then braised slowly in lamb stock. The cabbage is a classic accompaniment. It’s pickled in red wine vinegar infused with bay leaves and allspice.

Chargrilled Aubrey’s 28 day dry-aged rib eye steak (350g) with chips and béarnaise sauce 35.00

FOR TWO

Due to the proportions of these sharing dishes they will take longer to prepare. Please consult your waiter.

Reg Johnson’s roasted corn-fed duck with thyme-roasted beets and blood orange sauce 58.75
Whole corn-fed duck. Confit legs (WD) and breasts cooked pink unless otherwise specified. Served on the crown with mixed beetroot roasted in thyme and a blood orange and red wine sauce

Chargrilled Whitestone cliffs Longhorn porterhouse (1kg) with Scrumpy-battered onion rings 64.50
Served with béarnaise sauce.

Roast fillet of Aubrey’s 28 day dry-aged beef (on the bone) with beef dripping roasties and Yorkshire pudding 72.50
Fillet is the most prized, tender prime cut of beef. The portion will be cooked on the bone to order, carved for the guest in the kitchen and placed back on the bone before serving. Served with horseradish sauce, gravy, beef dripping roasties and Yorkshire puddings.

VEGETARIAN MENU

Starters

Celeriac and apple soup with toasted walnuts 6.75
Cleriac, onion, leek, celery, and apple cooked in a light vegetable stock and served with toasted walnut.

Marinated Jerusalem artichokes with pink grapefruit and capers 6.75
Peeled, shaved Jerusalem artichoke tossed with grapefruit segments

and capers**.**

Chicory and blood orange salad with Herefordshire goat's curd and honey and grain mustard dressing 8.75
Red and white chicory leaves with blood orange segments and nuggets of goat's curd. Dressed with a blood orange, honey and grain mustard dressing.

Mains

Butterbean and spinach casserole with a baked duck's egg and soldiers 10.25
At the bottom of the iron cast is spinach topped with butterbean casserole (butterbean, tomato sauce, basil and onion), cracked egg on the top and finished in the oven. Served with soldiers (toast with butter, cutt into slices)

Honey-glazed parsnips with Cashel Blue and pickled walnut 10.25
Quartered roasted parsnips. Honey added on order

Sea shore vegetable omelette 11.75
3 egg omelette with sea purselane and sea aster

DAILY SPECIALS
MONDAY
Roast Lancashire chicken with pan-fried livers and sage and onion stuffing 20.75
½ Chicken stuffed with sage and onion stuffing and finished with chicken livers and shallot gravy

TUESDAY
Honey-glazed leg of ham with bubble 'n' squeak and grain mustard sauce 19.75

WEDNESDAY
Slow-roasted shoulder of Launceston lamb with rosemary-roasted root vegetables and Mum's mint relish 25.50
Lamb shoulder roasted on the bone (but served off) slowly over night. Served with carrots, parsnips, celeriac, and swede roasted with rosemary and garlic.

THURSDAY
Roast rare breed suckling pig with mash potato and Bramley apple sauce 32.50

FRIDAY
Roasted sirloin of Galloway beef with Yorkshire pudding and creamed horseradish 35.50

SATURDAY

LUNCH 15.50
8oz Hereford beef burger with grilled Cheddar, chips and burger sauce
DINNER 32.50
Beef Wellington

SUNDAY
Three course set menu 35.00

VEGETABLES AND SIDES
Celeriac apple and walnut slaw 4.75
Thinly sliced celeriac, and apple dressed with a thin mayonnaise and apple vinegar, and served with toasted walnuts.
Kentish purple sprouting broccoli 4.50
Basket of chips 3.60
Roast potatoes in Britannia beef dripping 4.50
Mashed potatoes 3.50
Honey-glazed parsnips 4.50
Buttered Winter Greens 4.00
Heritage carrots with parsley 3.80
Foraged herb and gem heart salad 5.50