

Monday 5th November

arbutus

Prosecco Superiore, Casa Serena, 2011. £8.00
Winter Citrus Cocktail – Grapefruit And Elderflower. £7.95
Fruit Punch. £4.95

Grilled and tempura tender stem purple sprouting broccoli, Caesar mayonnaise. £7.95

Potato soup, poached organic egg, buckwheat and parsley. £5.50

Dorset crab, avocado guacamole, lychee. £9.50

Scottish scallops, green vegetable tartare, potato mousse. £9.50

Slow cooked shin of beef, soft polenta, Parmesan, chestnuts, olive oil. £8.95

Squid and mackerel 'burger', Cornish razor clams. £11.95

Warm crisp pig's head, potato purée, pickled turnip. £7.50

Slow cooked Welsh lamb, grilled leeks, sheeps' cheese, Sicilian tomato. £17.95

Wild sea bass, mussels, cauliflower, sea vegetables. £19.50

Cod fillet, crisp chicken wings (boneless), pink grapefruit, ginger and honey preserve. £18.00

Grilled piece of beef, caramelised onion purée, salsify, cavolo nero, gratin dauphinois. £18.50

Norfolk pheasant, quinoa, seeds and grains, quince. £17.95

Pieds et paquets – lambs' tripe, shoulder, trotters. £17.00

Devon Blue, Nuns of Caen, Sharpham, Smoked Montgomery's Cheddar, Cornish Yarg. £3.25 each.

Riesling Urban QBA, St Urbans-Hof, Mosel. £6.50

Chocolate 'aero' bar, pear, salted caramel. £5.95

Vanilla and rosewater scented cheesecake, prune, hazelnut. £5.95

Dulce de Leche – milk jam ice cream. £4.95

Warm English treacle tart, crème fraîche. £5.95

Apple tarte tatin (for two persons). £6.95pp

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