

LUNCH

NIBBLES

Wild Mushroom Sour Dough, Rosemary Focaccia, Our Mixed Olives, Balsamic Oil V £6.00
 Chicken Liver Parfait, Crackers £3.50
 Sticky BBQ Spare Ribs, Chive Dip £5.00
 Bromham Beetroot Hummus & Crispbread Snaps N/V £3.00

STARTERS or BIGGER

Chicken & Sweetcorn Soup, Farmhouse Bread & Butter £6.50
 Lentil & Tarka Dahl, Spinach, Yoghurt, Apricot & Ginger Chutney DF/GF/VE £7.50/£15.25
 River Fowey Mussels, Cider Cream, Thyme & Bacon, Farmhouse Bread & Butter £8.00
 Warmed Poppy Seed Coated Tor Goats Cheese, Saffron Poached Pear, Candied Walnuts GF/UP/V £7.00
 Chicken Caesar, Cos Lettuce, Anchovies, Bacon Lardons, Old Lyburns Shavings, Croutons, Ceaser Sauce £8.25/£16.50
 Dorset Charcuterie, Olives, Pickles, Tomato Chutney £8.50/£17.00

PEARING BOARD, for 2 To Share or 1 as a Main £17.75

A Selection of - BBQ Spare Ribs, Lemon & Herb Fish Goujons, Chicken Liver Parfait,
 Bromham Beetroot Hummus, Beef Pasties, Crackers & Crispbreads

SANDWICHES

Downland Farm Smoked Back Bacon, Sage & Roast Tomatoes, James White Split Tin £9.75
 Fish Finger, Tartare sauce, Seeded Split Tin £9.75
 Cheese & Beetroot Hummus, James's Gluten Free Farmhouse, Vegan Cheese, Beetroot Hummus £8.75 DF/GF/VE

MAINS

Whole Cornish Plaice, Mussel, Crayfish, Lemon & Caper Sauce, Bromham Greens, Crushed Potato Cake, GF £19.75
 Crisp Pork Belly, Black Pudding Bonbon, Mustard Cabbage, Apple & Potato Mash, Cider Sauce £18.00
 Beer Battered Catch of the Day & Fat Chips, Minty Mushy Peas, Tartare, Lemon DF £15.50
 Paneer Tikka Masala, Basmati Rice, Garlic Butter Flat Bread £15.25 GF/V
 River Fowey Mussels, Cider Cream, Thyme & Bacon, Skinny Frites £16.00 GF
 Portobello Mushroom Kiev Burger, Goopy Cheese, Ago Blanco, Red Onion Marmalade,
 Dukka, Lettuce, Bakers Bun, Sweet Potato Wedges, Autumn Slaw DF/GF/N/VE £15.25
 PT Burger, Beef Patty, Smokey Pepper Pulled Beef Brisket, Dorset Red, Gem Lettuce, Bacon Jam,
 Burger Sauce, Brioche Bun, Skinny Fries £15.75
 300g 28-Day Char Grilled Dry-Aged Steaks, Balsamic Red Onions, Marlborough Mushrooms, Spinach, Fat Chips
 Rib Eye £25.00, Sirloin £24.50 GF
 Pink Peppercorn or Bath Blue Cheese Sauce £3.25

A Bit on the SIDE

Fat Chips DF/GF/V £4.25	Garlic & Rosemary Roast Vegetables DF/GF/VE £3.75
Mac & Cheese V £4.95	Local Greens V £3.50
Allotment Salad, Honey & Mustard Dressing GF/V £3.50	Rosemary & Sea Salt Skinny Fries DF/GF/VE £4.25

Allergen Info

Dairy free DF, Gluten free GF, Contains Nuts N, Pasteurised P, Unpasteurised UP, Vegetarian friendly V, Vegan friendly VE
 Please ask a member of our Perfect Team for gluten friendly options.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed.
 Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.
 Our fish dishes may contain small bones, please take care. Some of our game dishes may contain shot.

PUDS all @ £6.95

STICKY TOFFEE PUDDING V

Sticky Toffee Sauce, Marshfield Vanilla Ice Cream

ORANGE MARMALADE & SULTANA CROISSANT & BUTTER PUDDING V

Proper Custard

PEAR TREE PEAR & DATE GOOEY PUDDING GF/VE

Pear Sorbet

WARMED CHOCOLATE BROWNIE V

Mixed Berries, Chantilly Cream & Honeycomb

BERRY MEDLEY TRIFLE V

Chocolate Flakes

ICE CREAMS & SORBET V

Marshfield Vanilla Ice Cream, Espresso & Chocolate Shards GF/V

Very Chocolate Ice Cream & Brownie Bits, Caramel Sauce V

Pear Sorbet, Ginger Snap V

Raspberry Sorbet, Mint GF/VE

PUDDING WINE

Norton Cosecha Tardia, Half, Argentina 2018, 75ml £5.25

Recioto Valpolicella DOC, Bertani 2014, 75ml £8.50

Muscat de Saint Jean de Minervois, Domaine de Barrou, 75ml £5.85

Late Harvest, Tokaji Katinka, 75ml £8.00

Domaine Baumard Carte d'Or Coteaux du Layon, France 2017, 75ml £6.25

WEST COUNTRY CHEESES

Choose 3 for £9.50 or 5 for £12.50

Crackers, Celery, Dates, Fig Relish N

Cricket St. Thomas Brie CM/GF/P/V

Creamy with a mild, fresh flavour and soft white rind. Award winning. Cricket St. Thomas, Somerset.

Baronet CM/GF/P

Soft Pasteurised Jersey cow's milk cheese, rich, creamy, buttery, and smooth. Organic, Neston, Wiltshire.

Bath Blue CM/GF/P

Full flavoured sweet creamy cheese of distinctive character has been internationally recognised by the many awards it has won. World Cheese Awards Champion Cheese in 2010 and Best Blue and English Cheese in 2007. Organic, Kelston, Bath.

Lypiatt CM/GF/P

Mould ripened, Chevre-style, charcoaled and matured for at least 2 weeks, Organic, Neston, Wiltshire.

Coastal Cheddar CM/P/V

Rugged mature cheddar. Aged for up to 15 months for a deliciously sweet & distinctive flavour. Calcium crystals often form naturally in the cheese and are a sign that it has reached its optimum maturity. Litton Cheney, Dorset.

Wherever possible we buy our ingredients from local farmers and growers. Our menus change regularly to make the most of the fresh crop and local specialities. Our meat is all free range and comes from local farms & butchers. Pork comes from Chris at Downland Farm Produce where he rears animals in a natural environment. The pigs live happily in natural surroundings all year round. Our other butchers are Walter Rose, Devizes. Our fish comes from British waters, through Kingfisher of Brixham. Their ethos on freshness is 'local sourcing means fresher fish.' Lovejoys provide us with local vegetables from Bromham. Our Free-range eggs come from happy chickens at Southview, Corsham. Dry goods from Ashton Farms, Bowerhill