

### **First**

Crispy Pigs Head, Roasted Carrot Puree, Apple & Celery Salad £10

Beetroot Carpaccio, Ewe's Curd, Walnut, Pear,  
Beetroot Dressing (v) £10

Wild Garlic, Spelt Risotto, Hazelnuts, Somerset Pecorino (v) £12

Torched Red Mullet, Smoked Cod Roe, Blood Orange £12

Grilled Leeks, St Austell Mussels, Warm Vinaigrette £12



### **Seconds**

Salt Baked Celeriac, King Oyster Mushroom,  
Westcombe Ricotta, Winter Pesto (v) £19

Whole Lemon Sole, Anchovy & Caper Butter £36

New Manor Farm Lamb Rack, Lamb's Liver, Mint Sauce, Black Garlic £34

Cornish Cod, Pickled Cockles, Sea Herbs, Caramelized Whey Sauce £29

Côte De Boeuf for two, Bourguignon Sauce, Roasted Beetroot,  
Watercress, Hand Cut Chips £80



### **Pub Classics**

Glazed Ham, St Ewes Eggs, Piccalilli, Hand Cut Chips £14.50

Ploughman's with Westcombe Cheddar or Roast Beef, Pickles, Potato Salad,  
Bread & Chutney £14.50

New Manor Farm Hereford Angus Cross Fillet Steak, Braised Ox Cheek,  
Bourguignon Sauce, Watercress & Hand Cut Chips £38

### **Snacks**

Westcombe Charcuterie – Coppa  
& Panella Ham, Pickles, Dijon £9

Gougère, Rarebit, Pickled Walnut (v)  
£2.50

Cantabrian Anchovies £4

Wildfarmed House Focaccia &  
Sourdough (v) £5

Maldon Rock Oyster, Yorkshire  
Rhubarb £3.50 each

### **Sides**

Roasted Carrots, Tahini Dressing  
(v) £5

Hispi Cabbage, Broccoli Puree (v)  
£5

Dauphinoise Potato Gratin (v) £6



### **Cocktails**

Irish Highball

Jameson, Ginger Ale, Bitters £9

Cremant D'Alsace 125mL £10.50

Cherry & Vanilla Bourbon Sour £9  
*Maker's Mark, Lemon Juice, Cherry &  
Vanilla Syrup*

Please inform a member of staff if you have any  
allergies before placing your order 10% discretionary  
service charge will be added to the bill.