

Evening Menu

Starters

Pumpkin Soup with Wild Mushroom and Parmesan Crouton, Truffle Oil Butter and Smoked Bacon £6.50

Crispy Pressed Suckling Pig Belly, Garlic Tiger Prawns, Ginger Confit and Vegetable Tagliatelle £8.50

Smoked Chicken and Rabbit Terrine, Crispy Confit Chicken, Fig Chutney and Brioche £7.50

Oven Roasted Butternut Squash and Tomato Risotto with Walnut Crusted Goat's Cheese and Beetroot £6.95 V

Devon Crab and Salmon Fishcake with Fried Chorizo Sausage, Squid and Basil Aioli £7.95

Mains **All served with a Potato Dish of the Day**

Stuffed Chicken Breast with Taleggio and Leeks, wrapped in Smoked Bacon with Autumn Ratatouille and Herb Crust £14.50

Braised and Rolled Lamb Shoulder with Moroccan Lamb Neck, Apricot and Tomato Stew and Charred Aubergine and Mint Chutney £16.95

Roasted Duck Breast with Game Faggot, Orange Infused Roasted Beetroot, Pumpkin Purée and Star Anise Sauce £17.50

Twice Baked Hereford Hop Cheese Soufflé, Saute Wild Mushrooms with Garlic & Grated Nutmeg Cream £13.50 V

Slow Roasted Pork Belly with a Blackpudding Quail Scotch Egg, Sauerkraut and Cider, Mustard and Cream Reduction £15.50

Market Fish ... Please Special Board

Old Spot Pub Classic

Chargrilled 6oz Venison Burger with Smoked Bacon and Blue Cheese, Autumn Slaw and Hand Cut Chips £13

Beer Battered Hake, Crushed Garden Peas, Tartare Sauce and Hand Cut Chips £13

Charcoal Grills **28 Day Matured Hereford-Angus Breed served with Hand Cut Chips, Crisp'd Onions and Watercress**

12oz Rump £20

10oz Sirloin £24

Add a Sauce £2 Green Peppercorn & Brandy Garlic, Truffle Oil & Herb Butter

Sides £3

Seasonal Vegetables, Potato of the Day, Thick Cut Beer Battered Onion Rings, Garlic Bread, Side Salad with Mustard Dressing

V means vegetarian.

Please inform a member of staff of any allergies or dietary requirements.