

## SAMPLE MENU - (CAN CHANGE AT SHORT NOTICE)

BEFORE YOU ORDER YOUR FOOD AND DRINKS, PLEASE TELL A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES

### TO SHARE

WHOLE BAKED CAMEMBERT, HONEY AND THYME, RED ONION MARMALADE, CHARGRILLED BREAD...10.5

MUSIC PAPER BREAD. HOMEMADE PESTO 7

### STARTERS

SOUP OF THE DAY, PLEASE ASK, LOCALLY BAKED BREAD 5

ROASTED CARL WOODS CHIPOLATAS IN HONEY & GRAIN MUSTARD 5

TEMPURA KING PRAWNS, MANGO, LIGHT SOY & CORIANDER DRESSING, DAIKON, ROCKET 9

CRISPY PANKO BRIE, DRESSED LEAVES, CRANBERRY SAUCE 7

PAN FRIED SCALLOPS, CHILI JAM, CRÈME FRAICHE, WILD ROCKET 10

POTTED BEEF & BACON, YORKSHIRE, CONFIT ONION GRAVY 8

### REF' CLASSICS

'THE REF' 100% PURE STEAK BURGER, SMOKED BACON, MONTEREY JACK IN A BRIOCHE BUN, SKINNY FRIES, SLAW, SWEETCORN RELISH 13  
ADD STILTON 60P ADD PULLED PORK 1

ASIAN SOFT SHELL CRAB, TEMPURA BATTERED WHOLE SOFT SHELL CRAB, CHILI JAM, LIME & CORIANDER CRÈME FRAICHE, WAKAMI, IN A BRIOCHE BUN. WITH ASIAN SLAW, FRIES, SWEETCORN RELISH 13

WILD MUSHROOM PIE, SAUTÉ WILD MUSHROOMS, POTATOES, PEAS, LEEKS, MADEIRA CREAM SAUCE 14

BRASPEARS BATTERED FRESH COD FILLET, TRIPLE COOKED CHIPS, PEAS, HOMEMADE TARTAR SAUCE 13

RIVER FOWEY MUSSELS, WHITE WINE, CREAM & GARLIC, BREAD OR FRIES 7 / 13

SLOW ROAST PORK BELLY, BLACK PUDDING, CHORIZO & LEEK HASH, FRIED DUCK EGG 15

CLASSIC SPAGHETTI CARBONARA, PANCETTA, PEAS, EGG & PARMESAN, CRISPY COPPA SMALL 7 LARGE 13

BUTTERED POACHED SALMON FILLET, BASIL CREAM, NEW POTATOES, MANGE TOUT 17

BABOTIE. CLASSIC SOUTH AFRICAN CURRIED MINCED LAMB & FRUIT, SAFFRON RICE, POPPADUM, MANGO CHUTNEY 15

CHICKEN MARSALA, PAN FRIED CHICKEN BREAST, THEN BRAISED WITH MARSALA WINE & CHESTNUT MUSHROOMS, SAUTÉ POTATOES, GEM LETTUCE 15

### STEAKS FROM THE GRILL.. ALL 28 DAY AGED, SERVED WITH FRIES OR CHIPS, ROCKET & PARMESAN SALAD

7oz/198g ANGUS FILLET 25

10oz/283g ANGUS SIRLOIN 23

10oz/283g ANGUS RIBEYE STEAK 22

9oz/255g FRENCH CUT ANGUS RUMP 21

32-35oz / 900G -1kg COTE DE BŒUF (PRIME RIB ON THE BONE TO SHARE) RECOMMEND MEDIUM RARE/MEDIUM 55

(ALLOW UP TO 30 MINS COOKING AND RESTING, 24 HOURS' NOTICE REQUIRED)

RED WINE GRAVY, PEPPERCORN SAUCE, STILTON OR GARLIC BUTTER

### PLEASE SEE OUR DAILY SPECIALS BOARD BY THE FIRE PLACE

EXTRAS... BREAD..2 NEW POTS..3 FRIES 3 CHIPS 3.50 PEAS 3 GREEN BEANS 3.50 GARLIC BREAD 3.50 SIDE SALAD 3

ROASTED CHERRY TOMS 3 SAUTÉ FIELD MUSHROOMS 3

AS ALL OUR FOOD IS FRESHLY COOKED TO ORDER, PLEASE BE PATIENT DURING BUSY TIMES