

Nibbles

Rosemary & garlic focaccia, sour dough, olive oil, balsamic £5.25

Bowl of Provençal olives £4.80

Starters

- Yellow fin tuna sashimi, avocado, Japanese pickled vegetables, wasabi £15
- 1/2 dozen Cornish Porthilly oysters, served raw, traditional accompaniments £18
- 1/2 dozen Mediterranean King Prawns in the shell, lemon mayonnaise £16
- Lobster, prawn & avocado cocktail Marie Rose £18
- Green coconut West country mussels, lime, coriander, mild chilli, crusty bread £12.50
- Salt & pepper squid, open Asian slaw, chilli jam £12.50
- Seared diver scallops, black pudding, cream celeriac puree, pancetta crisp £16.00
- (v) Buffalo Burrata, roasted squash & balsamic onion, pumpkin seed, pimento puree £13
- (ve) Macadamia nut curd, Provençal black olive crumb, chicory, beetroot pickle & puree £11
- (v) Individual short crust onion tartlet gratinated with cheddar, rustic tomato sauce £12
- (v) Roast pumpkin & Oxford blue, risotto cakes, butternut puree, toasted chestnut, crispy sage £12
- Smooth chicken liver parfait, drunken calvados sultanas, onion jam, sourdough toast £11.5
- McSween's haggis on toasted sour dough, fried bantam egg, HP jus £12
- Pheasant & chantarelle game terrine, sloe gin compote, cornichon, sour dough toast, parsnip crisp £12.50
- Slow roast crispy duck, spring onion shredded cucumber, pink ginger, sesame soy dressing £12.50

Main Courses

- Cornish stone bass fillet, seared diver scallops, buttered kale, green bean, sauteed Jerusalem artichoke, butternut puree £30
- Pan fried fillet of halibut, chili garlic prawns, butterbean & rich tomato cassoulet, crispy sage £31
- Day boat monkfish & king prawn rang dang, sweet potato, Bok choy, basmati rice £29
- (ve) Toasted quinoa, cauliflower, cumin, spinach & almond cakes, sweet potato & pomegranate, tamarind dressing £26
- (v) Baked parmigiano layers of aubergine, tomato, courgette & mozzarella, olives, parmesan, balsamic & overnight tomato #27
- (v) Nettlebed creamery Bix filo parcel with caramelized onion green bean, mange tout, samphire, zhoug dressing £27
- Chicken Milanese, sauté parmesan truffle potato, zucchini friti, tomato & basil ragout £28
- African spiced pink carved rump of lamb, harissa, chargrilled Mediterranean vegetables, barley cous cous £28
- Slow roast pork belly, sweet potato confit, tenderstem, hoi sin £28
- Pink carved duck breast, dauphinoise potato, spiced red cabbage, tenderstem, star anise jus £29
- Pink carved venison fillet, haggis, baby spinach, red wine & red currant jus £29
- 500g Rib steak on the bone, garlic & parsley butter, roast tomato & field mushroom £41
- 200g Aberdeen Angus fillet steak, garlic parsley & butter, roast tomato & field mushroom £38 Add lobster for £13

Crooked Billet Bar Food Menu

Drink

Rhubarb Briottet £12.50

Rhubarb liqueur, Prosecco brut

Picante de la casa £12.50

Patron reposado, agave, chili, coriander, lime

Negroni £12.50

Henley gin, Campari, Vermouth

Extras

- Crooked billet chunky chips £ 5.25
- Parmesan & truffle chips £6.50
- Dauphinoise potato £6.00
- Tender stem with chili & pine nuts £5.25
- Roasted new potatoes, olive oil, sea salt £5.25
- Skinny fries £5.25
- Roast squash & red onion, honey carrot £5.25
- Spiced red cabbage £5.25

Cheese £13 & Desserts £7.60

- An interesting selection of pasteurized & unpasteurized cheese, oat cakes, grapes, Crooked Billet chutney
- Raspberry jam Bakewell tart, warm custard sauce
- Raspberry & white chocolate cheesecake, vanilla ice cream
- Sticky toffee pudding, Devonshire clotted cream, sauce
- Dark chocolate nemesis dulce de leche, vanilla ice cream
- Treacle tart served warm, custard sauce
- Passionfruit panna cotta, pineapple, mango sorbet
- Caramelized lemon tart, damson, blackberry & sloe gin compote, crème fraiche
- Drunken Barbados rum baba, Mount Gay rum syrup, whipped nutmeg cream, caramelized banana
- White chocolate honeycomb mousse, dark chocolate fingers
- Builders tea brulee, milk chocolate hob nob

Espresso Martini £12.50

Freshly brewed coffee.

Vodka, Kahlua

Passionfruit Martini £12.50

Vanilla vodka, Passoa, lime

juice, Prosecco

Dessert Wines

Finca Antigua, Muscatel, Spain

Lusciously light yet intensely floral

150ml Bottle

£50

Morande Late Harvest Sauvignon Blanc

Dense & syrupy, honey & quince flavours

£15 £45

Pineau des Charentes rouge 5 Ans d'age

£18 £80

ALLERGIES & INTOLERANCES

If you have any allergies & intolerances, please let us know so we can help you choose. Ingredients on the allergen register are in our kitchen. Whilst every precaution is taken, our kitchen handles many allergens. We cannot guarantee that cross contamination won't occur. Some of our ingredients have 'may contain' warnings. We cannot guarantee items will completely free from specific allergies