

# TAVERN MENU

## WINE OF THE WEEK

Côtes du Rhône Blanc, Domaine Gigondan, Rhône, France 2022

125 ml 6.00, 175ml 9.75, 500ml 25.00, Bottle 37.00

## SNACKS & SMALL PLATES...

**Sourdough Baguette** with salted butter 4.25

**Autumn vegetable soup (Vg)** 6.50

**Heritage Beetroot & whipped feta salad (Vg)**

roasted walnuts 10.00

**Westcombe cheddar** charred onion & chutney croque (V) 9.50

**Grilled prawns Provençale** garlic butter 10.50

**Cornish crab croquettes** with rouille 6.50

**St. Ives smoked fish salad**, fennel & horseradish 12.00

**Potted Suffolk ham hock**, rilette & cornichons 9.50

**Cold cuts with radish**, watercress salad 10.50

**Morteau Sausage**, puy lentils & mustard sauce 6.50

**Scottish rabbit rarebit** 9.50

## PLATTERS

**French cheese platter** with crackers and bread 15.00

**Lane Farm, charcuterie platter** with pickles 12.50

**Cheese and Charcuterie platter** 24.00

## SANDWICHES...

(Available 12-3pm)

### Tavern BLT

Crispy bacon, avocado, tomato and mayonnaise 12.50

(veggie option available)

### Roasted Pork Belly

Bramley apple sauce 13.50

### Fish finger 'Doorstep'

Battered codling fillets with crispy gem lettuce,

tartare sauce 14.00

*All sandwiches above are served with fries*

## ROTISSERIE...

### Whole or Half a Suffolk free-range chicken

(Half) 19.00 (Whole) 35.50

**Loin of Attenborough pork** 17.50

**Sage & onion stuffed Kelly bronze turkey rosette** 18.00

Above served with roasted vegetables and  
crispy potatoes.

V = Vegetarian VG = Vegan Food Intolerance and allergies –  
before ordering please speak to our staff about your requirements.  
An optional service charge of 12.5%, which is at the customer's  
discretion, is added to the bill.

## \*\*\* SET MENU \*\*\*

2 Courses 19.50 - 3 courses 24.50

**Heritage Tomatoes, vegan feta & basil Croustillant**

**Roast Pollock with sea greens & a chive Beurre Blanc**

**Rich Chocolate Mousse**

Week commencing October 7<sup>th</sup> 2024

## MAINS...

### Root vegetable "hotpot" (Vg)

braised barley & smoked onion cream 15.00

### Adnam's Ale battered cod fillet

Pierre Koffman chips, tartare sauce & mushy peas 17.50

**Cornish fish pie** parsley sauce 17.50

### Tavern's 6oz Scotch beef burger

with toasted sourdough, red onion marmalade, gruyere  
cheese, dill gherkin & tomato 16.50

**Steamed game pudding**, honey-roasted carrots 15.50

**Coq au vin**, mashed potatoes & sprout tops 19.50

**Ribeye steak**, chips & choice of sauces 28.50

**Braised Cumbrian Lamb shank**, meeps and tatties 22.50

## SIDES... 5.50 each

Green beans

Spiced cabbage

Tavern chopped salad

Fat chips

Truffled fries

Mashed potatoes

## DESSERTS...

Classic Crème brulee 5.50

Cheese selection 15.00

Baked banana Wellington, salted caramel ice cream 6.50

Apple tart tatin, pouring cream 6.00

Chocolate truffle torte, crème fraiche 6.00

## COFFEE AND TEA...

Espresso / double espresso 3.00 / 4.00

Americano 4.00

Cappuccino or Latte 4.50

Macchiato / double macchiato 3.00 / 4.0

English Breakfast 3.50

Earl Grey / Green Tea / Chamomile

or Peppermint 3.5



**SPARKLING**

	<b>125ml</b>			<b>Bottle</b>
Champagne AOC Piper-Heidsieck, Cuvée Brut, Reims, France, NV	13.50	-	-	71.00
Gusbourne, Brut, Reserve, Kent, England, 2020	13.75	-	-	72.00
Prosecco DOC Extra Dry, Ca' di Alte, Veneto, Italy, NV	7.00	-	-	36.00
Prosecco DOC Rosé, Extra Dry, Ca' di Alte, Veneto, Italy, 2022	8.00	-	-	37.00

**DRY SHERRIES**

	<b>75ml</b>			<b>Bottle</b>
Mazanilla - Sanlúcar de Barrameda DO 'Solear', Barbadillo, Spain, NV (375ml)	4.00	-	-	19.00
Jerez DO, Palo Cortado 'Leonor', 12 Y.O., Gonzales Byass, Spain, NV (750ml)	5.00	-	-	45.00

**WHITES**

	<b>125ml</b>	<b>175ml</b>	<b>500ml</b>	<b>Bottle</b>
Custoza DOC Cantina di Cuztoza, Veneto, Italy, 2023	5.50	7.50	19.00	29.00
Languedoc AOC 'Lo Petit Fantet d'Hippolyte', O-R, France, 2022	6.50	8.50	24.00	37.00
Alsace AOC Gentil 'Hugel', Famille Hugel, Alsace, France, 2022	7.50	9.50	27.00	39.00
Langhe DOC 'Dragon', Luigi Baudana, Piemonte, Italy, 2023	8.50	12.50	35.00	48.00
Alentejo DO 'Freixo', Herdade do Freixo, Portugal, 2020	10.00	14.00	41.00	52.00
Grüner Veltliner Veltliner, Loimer, Kamptal, Austria, 2023	10.50	14.50	42.00	55.00
Saint-Veran AOC Gueugnon-Remond, Burgundy, France, 2022	10.50	15.00	42.00	57.00
Chardonnay Riva Ranch, Wente Vineyards, California, USA, 2021	11.00	15.50	43.00	58.00
Sancerre AOC 'Les Caillotes', Pascal Jolivet, Loire, France, 2022	14.50	19.00	51.00	75.00
Riesling 'Ried Burgstall', F.X. Pichler, Wachau, Austria, 2020	16.00	22.00	63.00	88.00

**ORANGES**

Maremosso Bianco, IGP, Catarratto 2022	7.00	10.00	29.00	39.00
Alicante DO, Moscatel 'Salicornio', Finca Casa Balaguer, Levante, Spain, 2023	8.00	11.50	32.00	45.00

**ROSES**

Tradition Rosé Corbières, Château Fontarèche, Languedoc, France 2023	7.00	8.00	26.00	37.00
Luberon AOC Rosé, Famille Perrin, Provence, France, 2023	8.00	10.00	28.00	40.00
Côtes de Provence AOC 'Studio' by Miraval, France, 2023	9.00	11.00	34.00	46.00

**REDS**

Montepulciano d'Abruzzo DOC 'Frentano', Frentana, Italy, 2022	5.50	7.50	19.00	29.00
Vin de France 'Roncier', Louis Tramier, Mercurey, Burgundy, France,	6.50	8.00	23.00	33.00
Bergerac AOC 'Canalloutte', Tours des Gendres, France, 2022	7.50	9.50	27.00	39.00
Rioja DOC Crianza 'Xtrème', Organic, Bodegas LAN, Spain, 2019	9.00	12.50	34.00	46.00
Côtes du Rhône Village AOC 'Shyrus', Fond Croze, France, 2022	10.00	14.00	41.00	56.00
Malbec 'Linaje' Organic, Pacheco Pereda, Lujan de Cuyo, Argentina, 2020	10.50	14.00	41.00	57.00
Cabernet Franc 'Aotea', Seifried, Nelson, New Zealand, 2022	10.00	15.00	42.00	58.00
Pinot Noir Outer Limits, Montes, Zapallar, Aconcagua, Chile, 2022	11.00	15.00	44.00	59.00
Cabernet Sauvignon 'No Fine Print', California, USA, 2022	12.00	16.00	46.00	64.00
Toro, Vetus, Castilla y León, Spain, 2019	13.50	17.00	48.00	69.00
Toscana IGT 'Lucente', Tenuta Luce, Tuscany, Italy, 2020	17.00	22.00	63.00	87.00

**FINE WHITES**

Châteauneuf-du-Pape AOC 'Les Sinards', Perrin, 2021	22.00	29.00	-	119.00
Ladoix AOC Blanc 'Bois de Mont', Chevalier, Burgundy, 2021	24.00	31.00	-	125.00

**FINE REDS**

Château Le Gabachot, Joseph Janoueix, Pomerol, 2018	19.00	28.00	-	109.00
Gevrey-Chambertin AOC Faiveley, Burgundy, 2020	26.00	37.00	-	155.00

**SWEET, PORT AND SHERRIES**

	<b>75ml</b>			
LBV Port Sandeman, 2018, Portugal (750ml)	7.50	-	-	59.00
Coteaux du Layon AOC St. Aubin, Des Barres, Loire, France, 2021	6.00	-	-	54.00
Jerez DO Moscatel 'Emilin' - Very Sweet, Lustau, Spain	7.00	-	-	65.00
Sauternes AOC Château Delmond, Bordeaux, France, 2018	9.00	-	-	79.00