

# TAVERN MENU

## WINE OFFER

Pssst... In January enjoy £5 off, for every £25 you spend on bottles of wine!

## 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, rillettes & 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
- Above served with roasted vegetables and crispy potatoes.

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

2 Courses 19.50

Warm salad of pheasant, black pudding and poached egg

Roasted black bream with sea herbs and beurre blanc

Week commencing 6<sup>th</sup> January 2025

## MAINS...

- Root vegetable "hotpot" (Vg) braised barley & smoked onion cream 15.00
- Adnam's Ale battered fish 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 brûlée 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 / 4.00
- English Breakfast 3.50
- Earl Grey / Green Tea / Chamomile or Peppermint 3.5



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.

<b>SPARKLING</b>	<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
<b>DRY SHERRIES</b>	<b>75ml</b>			<b>Bottle</b>
Mazanilla - Sanlúcar de Barrameda DO 'Solear', Barbadillo, Spain, NV (375ml)	4.00	-	-	19.00
Jerez DO, Palo Cortado 'Léonor', 12 Y.O., Gonzales Byass, Spain, NV (750ml)	5.00	-	-	45.00
<b>WHITES</b>	<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
Sauvignon Blanc, Wandering River, 2024 A Wilson New Zealand wine	7.50	9.00	26.00	37.00
Alsace AOC Gentil 'Hugel', Famille Hugel, Alsace, France, 2022	8.00	10.00	28.00	39.00
Langhe DOC 'Dragon', Luigi Baudana, Piemonte, Italy, 2023	8.50	12.50	35.00	48.00
Chardonnay, Wandering River, 2023 A Wilson New Zealand wine	8.00	10.00	28.00	39.00
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
<b>ORANGES</b>				
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
<b>ROSES</b>				
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
<b>REDS</b>				
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
Merlot, Wandering River, 2021 A Wilson New Zealand wine	7.50	9.00	26.00	39.00
Bergerac AOC 'Canalloutte', Tours des Gendres, France, 2022	7.50	9.00	26.00	39.00
Pinot Noir, Wandering River, 2022 A Wilson New Zealand wine	8.50	10.50	32.00	43.00
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
<b>FINE WHITES</b>				
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
<b>FINE REDS</b>				
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
<b>SWEET, PORT AND SHERRIES</b>	<b>75ml</b>			
LBV Port Sandeman, 2019, Portugal (750ml)	7.50	-	-	63.00
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