



# BUSTOPHER JONES

## EVENING MENU

### 5PM - LATE


Complimentary homemade breads & pre-starter

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#### **STARTERS**

- Char grilled pheasant breast with sesame roast parsnips, sloe gin & pomegranate dressing 9.00
- Spiced crispy squid with pineapple & miso dip, sesame & rocket salad 8.00
- Cornish crab risotto with pea & rocket pesto 9.50
- Heritage beetroot tarte tatin with goats' cheese, balsamic & candied walnuts 8.00
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#### **MAINS**

- Slow roasted pork belly with braised cabbage, apple crumble & sage roasted Jerusalem artichokes 18.50
- Celeriac poached John Dory fillet with onion confiture, fondant potato, pink oyster mushrooms & chard 22.00
- Sous vide venison haunch with root vegetable dauphinoise, charred broccoli & thyme jus 21.50
- Pesto & cream cheese agnolotti with purple sprouting & roasted peppers in a rich tomato sauce 15.00
- 8oz fillet/rump steak with triple cooked chips, chilli & garlic sautéed broccoli, peppercorn or blue cheese sauce 28.50 / 22.00
- Whole Chateaubriand to share with root vegetable dauphinoise, hand cut chips, peppercorn & blue cheese sauces, onion rings, oyster mushrooms, charred broccoli & truffled greens 65.00 (*subject to availability*)
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