



# BUSTOPHER JONES

## EVENING MENU

### 5PM - LATE

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#### STARTERS

Beetroot & feta fritters with caraway yogurt, pickled cucumber & dressed salad

7.00

*Curico Valley Chardonnay, 175ml 6.00*

Spiced crispy squid with pineapple & miso dip, sesame & rocket salad 7.50

*Touraine Sauvignon, 175ml 7.60*

Ham hock & caper terrine with homemade piccalilli, crispy egg & pea shoots 7.50

*Syrah, Baron de Badassiere, 175ml 5.40*

Cornish crab cakes with fiery apple chutney, spring onion & baby leaves 9.00

*Alpha Zeta Rosato, 175ml 5.20*

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#### MAINS

Honey roasted sweet potato with spiced chick peas, rainbow chard & tomato

ragout 14.00

*El Coto Crianza Rioja, 175ml 6.00*

Pan fried fillet of hake with herb crushed potatoes, seasonal greens & pesto cream

sauce 17.50

*Viognier, Baron de Badassiere, 175ml 6.10*

Orange & cumin glazed breast of Cornish chicken  
with carrot & cardamom puree, seasonal potatoes & vegetables, chicken jus 17.00

*Allegrini Valpolicella, 175ml 9.00*

Plaice fillet seasoned with scallop & seaweed, preserved lemon risotto, caper &  
crayfish salsa 18.00

*Picpoul de Pinet, 175ml 6.10*

8oz fillet/rump steak with triple cooked chips, chilli & garlic sautéed broccoli,  
peppercorn or blue cheese sauce 28.00 / 21.00

*Finca Los Primos, Malbec, 175ml 6.60*

