



BUSTOPHER JONES

EVENING MENU

5PM - LATE

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

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 Pirmos, Malbec, 175ml 6.60

