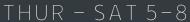
# Restaurant Menu





£14.00

SMOKED SALMON & SMOKED HADDOCK

FISHCAKE, PEAS, LEEKS & HERB

**CREAM SAUCE** 

## **GRAZING AT THE FARM**

**CHIPS** 

GRAZING AT THE FARM			
Seafood Salad		Ham Hock Terrine	
SQUID, PRAWN, OCTOPUS, MUSSELS, CRAB, SUNDRIED TOMATOES, OLIVES,		PICKLES, GRILLED TOAST	£8.65
WHITE WINE VINEGAR, OLIVE OIL	£4.60	Crab On Toast	£14.00
Marinated Anchovies		COOKED & HAND PICKED BY OUR MONGERS	214.00
WITH OLIVE OIL & CAPERS	£4.00	The Real Cure	
Leigh on sea cockles	£4.00	NDUJA SPREADABLE SPICY PORK SALAMI AND GRILLED TOAST	£7.95
Home Cured Gravadlax		Poole Harbour Oysters	£3.00
CURED SALMON WITH DIJON MUSTARD & DILL, & HONEY GRAIN MUSTARD SAUCE	£5.75	SERVED ON ICE WITH SHALLOT VINEGAR, TABASCO & LEMON	EACH £15 1/2
Gordal Olives	£3.00		DOZEN
		HOBBS HOUSE BREAD, PLEASE ASK FOR TODAYS SELECTION	£3.00
FARM KITCHEN AND GRILL		Chefs Lasagne	
Mongers Mixed Grill		A CLASSIC HOMEMADE DISH USING OUR OWN RAGOUT SAUCE & LOCAL FREE	£16.50
A DELICIOUS SELECTION OF THE		RANGE BEEF WITH MIXED SALAD & GARLIC B	READ
FRESHEST SEAFOOD FROM TODAY'S CATCH SERVED WITH CRAB BISQUE,		Three Butchers Sausages	£13.00
AIOLI & BEEF-DRIPPING CHIPS	£16.50	WITH MASH & BEEF BONE GRAVY	
Spicy Chicken Wings		30 Day, Dry Aged Rib Eye Steak	
CHARGRILLED CORN ON THE COB WITH		GRILLED TOMATO, ONION RINGS,	£28.95
& BEEF DRIPPING CHIPS	£15.25	PEPPERCORN & BRANDY CREAM SAUCE WITH BEEF DRIPPING CHIPS	
Manage Dlatter		Cider Steamed Mussels	£11.00
Vegan Platter ROAST CELERIAC. CAPERS & SUNBLUSH TOMATOES.		WHITE ROW LEEKS, HOME	WITH CHIPS
GRILLED CORN ON THE COB, KALAMATA OLIVE		CURED BACON & IVY HOUSE FARM CREAM	£14.00
DELI HUMMUS, SPICED ROAST BROCCOLI, SOYA MINT YOGHURT & VEGETARIAN		WR Homemade Fishcake	£14 00

£15.80

# Restaurant Menu



#### **PUDS & CHEESE**

Sorbet Sundae

£8.00

Marshfield Ice Cream & Sorbets

£3.25 PER

**SCOOP** 

MARSHFIELD MANGO, RASPBERRY & LEMON SORBET WITH SUMMER BERRY SAUCE

Banoffee Split

£8.00

BANANA, TOFFEE ICE CREAM, WHIPPED CREAM & CHOCOLATE SAUCE

Vegan Brownie

WITH MARSHFIELD PLANT-BASED VANILLA £8.00 ICE CREAM & COCONUT SALTED CARAMEL

## **CHEESE BOARD**

Chefs choice from our White Row Farm Cheese Counter.

£11.75

SERVED WITH CELERY, APPLE, CHUTNEY & PETERS YARD CRACKERS.

WESTCOMBE CHEDDAR MADE BY THE CARVER FAMILY IN WESTCOMBE, SOMERSET. ONE OF ONLY THREE CHEESES CLASSED AS 'ARTISAN SOMERSET CHEDDAR' BY SLOW FOOD UK: A HANDCRAFTED, TRADITIONAL CLOTHBOUND CHEDDAR MADE FROM UN-PASTEURISED COW'S MILK. THE CHEDDAR HAS DEEP BROTH FLAVOUR AND A MELLOW LACTIC TANG. NOTES OF HAZELNUT, CARAMEL AND CITRUS COME THROUGH ON THE LONG, SMOOTH BREAKDOWN. IT'S KNOWN LOCALLY AS A 'FIVE MILE' CHEDDAR AS YOU'RE STILL TASTING IT 5 MILES DOWN THE ROAD!

STINKING BISHOP A FULL-FAT PASTEURISED COWS MILK CHEESE MADE BY CHARLES MARTELL AND SON SINCE 1972 AT THEIR LAUREL FARM IN DYMOCK, ENGLAND. MILK FROM RARE GLOUCESTER COWS IS USED TO PRODUCE CHEESE. THE RIND IS WASHED IN PERRY, AN ALCOHOLIC DRINK MADE WITH A LOCAL VARIETY OF STINKING BISHOP PEAR. THIS SOFT CHEESE HAS A DISTINCTIVE AND PUNGENT AROMA WITH A BROWN / PINK RIND COLOUR.

SHARPHAM BRIE MADE AT SHARPHAM DAIRY ON THE BANKS OF THE RIVER DART, JUST SOUTH OF TOTNES, DEVON. THIS CHEESE IS ORGANICALLY PRODUCED USING THE RICH, UNPASTEURISED MILK OF THE ESTATE'S OWN JERSEY COWS, WITH VEGETARIAN RENNET. A DELICIOUS BRIE-STYLE CHEESE WITH A COMPLEX DELICACY, WITH A CLOTTED CREAM TEXTURE AND A SLIGHT FLAVOUR OF MUSHROOM.