

PRINCESS VICTORIA

Snacks

House roasted nuts	£2.50	Salt and pepper squid	£7.50
Nocellara olives	£3.50	Buttermilk fried chicken	£8.00
Scotch egg	£5.90	Arancini balls	£6.50

Charcuterie

SELECTION OF 3 FOR £10 OR ALL 5 FOR £15

Fennel salumi, Italy	Spicy chorizo cular, Spain
100% Goose salumi, Italy	Pancetta cotto, Italy
14 month Bayonne ham, France	All served with toast and pickles


Starters


Soup of day	£5.95	Chicken liver parfait	£7.00
Paddock farm country pork terrine	£6.90	Kumquat preserve, toasted Brioche	
Celeriac and apple salad, toasted sourdough		Crispy whitebait	£6.00
Baked beetroot & goats cheese (V)	£6.80	Tartare sauce and lemon	
Roasted and pickled walnuts, herb salad, mustard dressing		Cornish crab on toasted sourdough	£9.50
		Brown crab butter, lemon, avocado	




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Main Meals

Butternut squash risotto	£12.50	Pie of the day	£15.50
Toasted pumpkin seeds, sage, aged parmesan (v)		Seasonal greens mash and gravy	
Market fish of the day	SEE BOARD	Steak and chips	£20.00
Seasonally garnished fish is sourced from Cornish markets and day boats		Chef's steak, triple cooked chips and béarnaise	
		Fish and chips	£12.50
		Beer batter, mushy peas, tartar sauce, lemon	

Sunday Roasts

Roast Rib of Beef	£18.50	Slow cooked pork belly	£17.00
Kale, swede, roasties and Yorkshire		Kale, swede, roasties, apple sauce.	
Roast leg of lamb	£18.00	Roast half of chicken	£17.00
Kale, swede, roasties, mint sauce		Potato gratin, kale, bread sauce	

Sides

Chips	£3.00	Seasonal Greens	£4.00
Mash	£3.50	Cauliflower Cheese	£4.00
Green salad	£4.00		

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Desserts

House made fudge	£2.00	Valrhona caramel chocolate mousse	£6.50
House made marshmallow	£2.00	caramelised white chocolate, toasted coconib	
Sticky toffee pudding	£6.00	Apple tart tatin	£6.50
Toffee sauce, brown butter ice cream		Vanilla ice cream	
Lemon and Rosemary Posset	£5.50	Ice creams and sorbets	£4.00/5.50
Thyme shortbread		Please ask for today's selection	2/3 SCOOP

Cheese

£3.50 EACH / £12.00 FOR FOUR

Tunworth – soft cheese a pasteurised Brie style English cows milk cheese very thin rind and fruity tang

Celtic Promise – semi soft cows milk cheese, washed in cider, produced in Ceredigiun. Wales

Cashel Blue – award winningIrish blue cheese, creamy with a deep mellow flavour

Golden Cross – creamy semi soft goats milk cheese, rolled in charcoal. East Sussex


Lancashire Bomb – made by father and son in Goosnaugh, matured for 24 months, creamy texture and strong mature flavour


All served with crackers and chutney




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Afters

Espresso Martini		£8.95	Cognac:	25ml	50ml
Classic Old fashioned		£8.95	Remy Martin XO	£14.00	£28.00
Calvados:	25ml	50ml	Grappa:	25ml	50ml
12yr Adrian Gamut	£8.20	£16.40	Ramadolo Bepi Tosolini	£3.70	£7.40
Armagnac:	25ml	50ml	Tequila:	25ml	50ml
10yr Baron de Signac	£4.50	£9.00	Heradura Reposado	£4.70	£9.40

Stickies & Port

	GLASS	BOTTLE
Côteaux du Layon, O Delesvaux, Loire Valley 2013 (750ml)	£5.90	£39.00
Clos Dady, Sauternes, 2009 (375ml)	£8.40	£42.00
Rasteau, Dom. de la Soumade, Rhône Valley 2011 (750ml)	£7.50	£55.00
Late Harvest Tokaji Katinka, Patricius 2013 (375ml)		£34.00
Cuvée Aletheia, Domaine, Peyraguey 2010 (500ml)		£60.00
Moscato D'Asti, Bera Canelli, Piemonte 2011 (750ml)		£26.00
Riesling Beerenauslese, Kapellenberg , Götteman, Nahe 2011 (500ml)		£76.00
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Taylor's Vintage Port 2010, Portugal (750ml)	£6.50	£38.00
Taylor's 10yr Old Tawny, Portugal (750ml)	£7.50	£55.00
Pedro Ximenez, Fernando de Castilla Classic, Spain (750ml)	£7.00	£50.00