



## The LORDSHIP Pub

### December

- Baked scallops & chorizo gratin 9.50*  
*Smoked duck breast, blood orange & watercress salad 7.75*  
*Butternut squash & spinach ravioli, pine nut & sage butter 7.50*  
*Partridge & pheasant terrine, apple chutney & sourdough 8.50*  
*Hendricks gin cured salmon, pickled cucumber & fennel 8.00*  
*Black pudding Scotch egg & Virgin Mary sauce 6.00*  
*Warm beetroot salad & grilled Loire Valley goats' cheese 8.25*

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- Bavette steak, Portobello mushroom, roasted tomato, hand cut chips & red wine jus 16.75*  
*Cote du boeuf, dauphinoise, Portobello mushroom, green beans & bone marrow jus 23.75*  
*Gnocchi, roast chestnut, cavalo nero & pecorino 14.50*  
*Wild venison haunch & parsnip puree 17.25*  
*Whole wild sea bream, fennel, confit lemon & parsley butter 16.50*  
*Dressed Dorset crab gratin, hand cut chips, mixed salad, lemon & mayonnaise 17.50*  
*Braised beef, red wine & Stilton pie, horseradish mash & kale 14.50*  
*Wild mushroom & spinach pie, black truffle mash & kale 13.50*
- Sides: Hand cut chips & mayo, green beans, mixed leaf salad 3.00*

### **Puddings**

- Apple & blackberry crumble & cinnamon custard 6.50*  
*Sunken chocolate cake & clotted cream 6.25*  
*Sticky toffee pudding & honeycomb ice cream 6.00*  
*British cheese selection, fig chutney & biscuits 8.50*  
*(Brie, Stilton, Wookey-Hole cheddar)*  
*Selection of Salcombe ice-creams & sorbets 2.00 each*  
*(Vanilla, Strawberry, Honeycomb, Chocolate, Mango, Lemon, Raspberry)*

*Allergen information is available on request*  
*A 10% optional service charge will be added to all dining bills*