

NOVEMBER 2022

Townsend

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| Bread and whipped glastonbury butter | 1.5 per person |
| Rock Oysters | 4 each or 6 for 22 |
| Red Leicester croquettes with pickled walnut ketchup | 3 each |
| Salad of pickled squash, bitter leaves, walnuts and goat's curd | 10 |
| Cornish beetroots with almond cream and sorrel | 10 |
| Portland crab on toast | 12 |
| Roasted celeriac with chanterelles, spelt and cavolo nero | 18 |
| Chalk stream trout with mussels, leeks and pink firs | 24 |
| Roast lamb rump with buttered carrots, roast potatoes and mint sauce | 20 |
| Half a roast chicken for 2 to share | 35 |
| <i>Served with creamed spinach, roast potatoes, mustard mayonnaise and bitter leaves</i> | |
| Roast potatoes | 4.5 |
| Bitter leaf salad, mustard | 4 |
| 70% chocolate with poached pear and hazelnuts | 8 |
| Upside down apple tart with creme fraiche | 8 |
| Caramelised custard with marsala prunes and thyme shortbread | 8 |
| Neal's Yard cheese | 10 |
| <i>Lincolnshire Poacher, Appleby's Cheshire and, Baron Bigod</i> | |

Please ask your server for information regarding allergens