

## Sides

Onion rings £3 df

Truffle and parmesan fries £4 df/gf

Salt and pickled onion D Chips £3 df/gf

Maple and herb sweet pot fries £4 df

Doorstep bread & butter £2

Zingy side salad £4 df/gf

## MAINS

### Sea

**Fish and chips** £16 (df and gf on request)

*Hake in sake batter served with D chips, katsu curry brown shrimp, samphire, pea puree, and mango tartare*

**Brancaster Mussels** £15 (limited availability)

*in Aspalls Grand Cru cyder cream, parsley sprouts, olive dust and cornbread*

### Soil

**24hr parsnip steak** £15 VV gf

*Served with apple dumplings, sugarsnap and maple and thyme sauce*

**Macaroni** £16

*Fusilli Lungi in white truffle and porcini finished with 30 month aged parmesan (cheese contains animal rennet)*

**Wild garlic and smoked poacher quiche** £15

*Served with butter courgettes and red onion marmalade*

### Moorfarm grass fed cattle

**The burger**

*Grassfed Moorfarm shortrib/smoked poacher cheese/oven bottom muffin /fries £15 df/gf on request*

*Add pulled pork for £3 gf/df*

**The Steaks** (aged for at least 32 days)

**Rib-eye** £19.99

**Fillet** £27.99

*Steak served with D chips, confit yolk, mushroom, peas, roast tomato df/gf add Sauce £3 or Smoked oysters £6*

**Brisket and Badger pie** £16 (gf without pastry)

*deconstructed and served with mash potato, swede, peas and marmite reduction*

### Feather

**Garlic and thyme thyme roast baby chicken** £18 gf

*With maple baked purple sweet potato, sweetcorn sauce, PeppaKorn salad and garlic chives*

**Taste of Barbury duck** £24 gf

*confit duck leg and pan fried breast with celeriac, duck fat roasties and gin infused blueberry jus*

### Doublet Pig

**Belly, sausage, crackling, Charles McLeoud black pud, creamed savoy, roast onion and chicken madeira jus** £18

Please note that a service charge of 10% will be added to all tables of 8 or more. During busy periods, as our food is cooked fresh service may slow down. If you are in a hurry please advise staff who will recommend dishes to suit. Please ask for any dietary information required.. Due to the way we source our seasonal ingredients some products when not available will be substituted. We will be happy to split the bill for your table at a charge of 10%

# MENU

## Nibbles *share/enjoy while you wait*

**£3.50 each or 3 for £9**

*Beetroot roasted in ginger, lime and garden mint df/gf (vv)*

*Mixed nuts in Maple, rosemary and thyme df/gf (vv)*

*Homemade Focaccia with English apple balsamic and George*

*Munns E.V. rapeseed oil df (vv)*

*Pork scratchings with apple jam df/gf*

*Confit sausages with honey and wholegrain mustard*

## STARTERS

**Rustic garlic bread £6 V (vegan on request)**

*torn stonebaked bread topped with wild garlic butter and Trevarrian Cornish Camembert*

**Soup of the Day £6 V (vegan on request)**

*See board (V) £6*

**Whitebait in nigella seed tempura £6**

*with caper popcorn and marmalade and dill mayo*

**Doublet Chicken and bacon pate £7**

*With Melba toast and honey, hazelnut and fig chutney*

**Brancaster Mussels £7 (limited availability)**

*in Aspalls Grand Cru cyder cream, parsley sprouts, olive dust and cornbread*

*(all starters are available gluten free)*