

THE MITRE

DINNER
6pm to 11pm

APÉRITIFS

Champagne Cocktail £9.30	Classic Dry Martini £7.50
<i>Champagne, cognac, sugar & bitters</i>	<i>with Grey Goose vodka or Tanqueray gin</i>

STARTERS

The Mitre Hog Board <i>smoked pork belly, potted ham hock, crispy chilli ribs, black pudding, crackling & pickled red cabbage</i> £16.50	Italian Charecuterie Board <i>Prosciutto di Parma, N' duja, Finocchiona, Coppa stagionata, Sardinian pecorino, mixed olives & pickles</i> £16.50
1/2 dozen Colchester Rock Oysters: £12 Natural, <i>with shallot & Merlot vinegar</i> Florentine, <i>hot with spinach and a cheddar & parmesan sauce</i>	Steamed Shetland mussels: £7/£12.50 Marinières <i>with white wine, garlic, parsley & cream</i> Español <i>with chorizo, saffron & tomato</i>
Potted Dorset crab, <i>Gruyère, toasted soldiers</i> £8.50	Soup of the day £5.75
Salt roast whole prawns, <i>salsa verde & aioli</i> £7.50/£14	Farmhouse terrine, <i>grape & red onion relish</i> £7.50
Beetroot & goats cheese gratin, <i>roast shallots & walnut dressing</i> £6.50/£12.50	Crispy duck leg, <i>green bean & hazelnut salad, pomegranate dressing</i> £7.75
Slow braised beef cheek, <i>toasted brioche, white onion purée, ceps</i> £7.25	Smoked haddock & leek risotto, <i>crispy hens egg</i> £7/£13
Grilled chicken Cobb salad, <i>bacon, avocado, blue cheese & semi soft egg</i> £7.50/£13.50	Grilled chicory & watercress salad, <i>caramelised pear & pumpkin seeds</i> £6.50

MAINS

Rack of West Devon lamb, <i>braised shoulder raviolo, carrot & caraway purée, Madeira jus</i> £18.50	Fillet of Atlantic cod with a herb & parmesan crust, <i>purple sprouting broccoli, risoni & cockles</i> £16.75
Braised oxtail in Guinness & port, <i>root vegetable gratin, Brussels tops</i> £15.50	Cassoulet: <i>duck, belly of pork, Toulouse sausage, haricot beans</i> £15.50
Salmon coulibiac, <i>baby potatoes, French beans, lemon butter sauce</i> £16.50	28 day dry aged Angus rib-eye, <i>French fries, garlic butter or peppercorn & brandy sauce</i> £19.50
Cornfed Norfolk chicken Kiev, <i>Marquis potatoes, tomato relish, spinach & crispy pancetta</i> £16	Pumpkin tortelloni, <i>braised endive, salted ricotta & sage</i> £13.50
Pie of the day, <i>served with buttered greens & mash</i> £13.75	Beer battered North Sea haddock, <i>mushy peas, chips, remoulade sauce</i> £13
Confit Kilravock Farm pork belly, <i>roast parsnip & cumin seed mash, smoked black pudding, apple & star anise</i> £15	Angus burger, <i>cheddar, hand cut chips, chilli mayonnaise or red onion relish</i> £11.75
Wild mushroom, chard & thyme Pithivier, <i>celeriac purée & truffle oil</i> £13	Specials Please see blackboards for today's specials.
	Traditional roasts served every Sunday, midday to 10pm.

SIDES

Mash potatoes, hand cut chips, French fries, baby potatoes, curly kale, broccoli, macaroni cheese, buttered Brussels tops, French beans, cauliflower cheese, English tomato salad, mixed leaf salad all £3.50

All of our fish comes from sustainable stock. All of our meat is traceable from the farm of origin to your table. Some of these dishes may contain nuts. An optional service charge of 12.5% will be added to your bill.

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