

THE MITRE

SUNDAY
midday to 10pm

APÉRITIFS

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

SUNDAY ROASTS

Rare breed Dexter beef <i>with fresh horseradish cream</i> £16	Suffolk Farm chicken <i>with bread sauce & stuffing</i> £14.50
West Devon lamb <i>with mint sauce</i> £15.50	<i>All of our roasts are served with roast potatoes, Yorkshire puddings, seasonal vegetables and gravy.</i>

MAINS

Braised oxtail in Guinness & port, <i>root vegetable gratin, Brussels tops</i> £15.50	Fillet of Atlantic cod with a herb & parmesan crust, <i>purple sprouting broccoli, risoni & cockles</i> £16.75
Wild mushroom, chard & thyme Pithivier, <i>celeriac purée & truffle oil</i> £13	28 day dry aged Angus rib-eye, <i>French fries, garlic butter or peppercorn & brandy sauce</i> £19.50
Confit Kilravock Farm pork belly, <i>roast parsnip & cumin seed mash, smoked black pudding, apple & star anise</i> £15	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
Salmon coulibiac, <i>baby potatoes, French beans, lemon butter sauce</i> £16.50	Angus burger, <i>cheddar, hand cut chips, chilli mayonnaise or red onion relish</i> £11.75

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
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Some of these dishes may contain nuts. An optional service charge of 12.5% will be added to your bill.

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