



## Menu

Before Ordering please make us aware of any Dietary requirements or Allergies so we can assist with your requirements

### Nibbles

Olives, Hylsten Bakery bread & dipping oils **£6.50** - Salt & Pepper Squid **£7** - ½ pint Scratchings - apple sauce **£4.50**

### Starters

Shiitake Mushroom Tacos - coriander, chilli, red onion **£7.00 (gf)(Vegan)**

Scottish Smoked Salmon - cream cheese, dill & preserved lemon, sour dough croute **£7.5**

Tempura soft shell crab - sriracha and ginger mayo **£8.50** (gf option available)

Chicken Liver Parfait - toasted brioche, blackberry and balsamic puree **£7 (gf)**

Watermelon Gazpacho - thai basil **£5**

Ham Egg, chips & pea's! **£7.50**



### Main Courses

Cornish Stonebass - confit potatoes, lemon blanquet sauce, French sorrel, parsley **£25**

Locally Shot Wood Pigeon - olive tapenade, red pepper, crispy basil, fine beans, truffle & parmesan hassle back potato **£18**

Mushroom & Black Garlic Carbonara - pancetta, pecorino cheese, leek ash **£15 (vegetarian option available)**

28 day aged Rattery Ruby Red Steaks - Portobello mushroom, slow roasted tomato, kale, chips, peppercorn sauce (gf)

**10oz Rump £27.50**

**10 oz Rib Eye - £29**

Sticky Glazed Cornish Monkfish - harrisa spiced polenta, lime & fennel **£20**

Plymouth scallops & Red Prawn Bisque - sundried tomato, samphire, Hylsten Bakery Sour dough **£19 (gf)**

The Church House Rattery Ruby Red Beef Burger - bacon jam, monteray jack cheese, mushroom mayonaise, pickles, chips **£16.50**

Heritage tomato tart - aubergine, spiced onion, basil, truffle oil **£16 (vegan)**

Sladesdown Pork Sausages - smoked mash, caramelised shallots, black pudding fritter, cider mustard **£16.50**

Beer Battered Catch of the Day - chips, crushed peas, tartare sauce, lemon **£15.50**

### Sides £4.50 each

Beer Battered Onion Rings

Fried Greens

Parmesan & Truffle Chips

Heritage Tomato Greek Salad

### Kids Meals - £7.50 each

Fish & Chips - Cheese Burger & Chips - cheesy penne pasta - Mini Sunday Roast (Sunday Lunch Only)



### Desserts - £7 each except where stated

Rattery Apple - apple and blackberry semi freddo, honey tuile, rhubarb compote

Black Forrest, chocolate fondant, almond & vanilla cream, almond praline, sour cherry sorbet **(vegan) (cont nuts)**

Devon Strawberries, burnt butter ice cream, filo pastry, meadowsweet curd, caramelized hazelnuts

Blonde Chocolate Mousse - honeycomb crumb, cocoa nibs, smoked salt

Bath Soft Cheese, truffled honey Apple, Roasted Brioche, apricot puree, pickled walnut

Yarde Farm Ice Cream & Sorbet Selection - **£2.50 per scoop**

(Vanilla - Chocolate - Strawberry - Salted caramel - Coffee - raspberry, mango & Lemon Sorbets)