

## The Crooked Billet Bar Food Menu

### Starters

Fresh white Cornish crab meat. Khol rabi. Dill & apple slaw	£11
1/2 dozen porthilly oysters served raw, traditional accompaniments	£15
Crispy duck, cucumber, spring onion, pink ginger, sesame soy	£10
(V) Pumpkin & Oxford blue risotto cakes, butternut puree, toasted chestnuts, crispy sage	£9
Smoked mackerel bonbon fishcakes, gooseberry relish	£9
Crispy salt & pepper squid, oriental slaw, chilli jam	£10
Mediterranean king prawns in the shell, lemon mayonnaise	£12
(V)* Lebanese crisp bread, hummus, baba ganouj, green olive tapenade, macadamia nut curd, tomato chilli chutney	£9
Crispy fried pig cheeks, gribiche, crackling, red wine jus	£9
Smooth chicken liver parfait, toasted sour dough, red onion marmalade	£9.50
(V) Baked individual goats cheese crotin, roast beetroot, hazelnuts, orange & thyme, honey truffle dressing	£9
Half freshly prepared lobster, king prawns, crispy bacon, parmesan crisp, avocado Caesar	£15
Pan seared diver scallops, spiced butternut puree, paprika, onion bhaji flaked almonds	£14

### Mains

<u>Seafood Platter</u>	
1/2 freshly prepared lobster, 3 raw Porthilly oysters, 3 seared Scottish diver scallops, king prawns, fresh white Cornish crab meat, khol rabi, dill & apple slaw, brown crab mayonnaise, lemon, sour dough	£60

Monkfish Rendang, burnt lemon, chargrilled broccoli, roast cauliflower, basmati	£22
Seared seabass fillet, grilled shrimp skewer, spiced roast pumpkin, kale, pomegranate, walnut pesto	£22
Grilled Halibut, salsify, tender stem, fondant potato, creamy wild mushroom sauce	£25
(v)* Roast Celeriac, glazed young carrots, grilled cauliflower, beetroot gratin, chickpea & cep falafel, almond sesame crumb	£19
(V) Spinach, ricotta, pimento, red pesto filo, puy lentil, kale, butternut squash, red pepper coulis	£19
Bombay chicken, roast butternut, pumpkin curry, basmati rice	£20
Slow roast pork belly, braised pig cheek, garlic mash, brussel tops, sticky clementine ani jus	£23
Pink carved rump of lamb, dauphinoise, heritage carrots, buttered spinach, red wine jus	£24
Pink Carved Venison fillet, McSweens haggis, watercress, mulled pear, jus	£24
English rose veal chop, roast shallots, spinach, rosemary, garlic butter	£26
200g Aberdeen Angus fillet steak, foie gras, rosti potato, spinach, wild mushrooms, good claret jus	£34
500g Aberdeen Angus rib steak on the bone, garlic herb butter, portobello, roast tomato	£34
This Sunday. Roast sirloin of local beef from Carl Woods of Sonning Common. Yorkshire pudding, roast potatoes, cauliflower cheese, steamed seasonal vegetables, jus gravy, horseradish.	£26

### Sides

Chipped potatoes	£5	Parmesan & truffle chipped potatoes	£6
Buttered spinach	£5	Buttered carrots, and broccoli	£5
Dauphinoise	£6	Puy lentil & winter vegetable salad	£5
Roasted squash, chilli, and kale	£5	Garlic mash	£5

### Cheese & Dessert

local Artisan cheeses. Nettlebed's Witheridge. Oxford blue. Spenwood Ewes. Cotswold soft Jersey. Pear, walnuts, oatcakes, piccalilli	<u>Cheese £12 Desserts £6.50</u>
Poached pear, vanilla parfait, almond brittle, chocolate sauce	
Goosey wheat free brazil nut dark chocolate brownie, salted caramel ice cream	
*Coconut panacotta, pineapple, mango sorbet	
Tiramisu cheesecake, espresso dark chocolate biscotti	
Caramelized lemon tart, blackberry compote, crème fraiche	
Spotted dick, custard sauce	
Builders tea brulee, milk chocolate hobnob	
Sticky toffee pudding, toffee sauce, clotted cream	
Bakewell tart, custard sauce	
Jamaican mess, cracked meringue, whipped cream, rum, butterscotch	