

The Crooked Billet Bar Food Menu

Starters

- 1/2 dz King Prawns in the shell. Mayonnaise £12
- 1/2 freshly prepared lobster. Cos, parmesan, anchovies, croutons, crispy pancetta, Caesar dressing £15
- 1/2 dz Porthilly oysters, raw. traditional accompaniments £15
- Piri Piri Octopus. Grilled vegetables, mojo rojo, mojo verde £14
- Seared diver scallops, crispy bacon, asparagus, avocado puree £15
- Slow roast crispy duck. watermelon, beansprout, coriander mint candied cashew £11
- Haggis, sourdough toast, fried bantam egg, HP jus £10
- Smooth chicken liver parfait, sour dough toast, onion relish £10
- Individual baked local goats cheese, asparagus, spinach, avocado, sugar snap, watercress, pesto £10
- Burrata, heirloom tomato, toasted sourdough £10
- Crispy mushroom, truffle & taleggio risotto cakes, Roquette & parmesan £10
- Watermelon beansprout coriander mint candied cashew £9

Mains

Lobster, Crab & Prawn

Whole freshly prepared lobster, whole cracked crab, prawns in their shell, Caesar salad, barley couscous vegetable salad, (hot) baby new potatoes, olive oil, sea salt, olives, mayonnaise sour dough, easily enough for two
£80

- Wild English Seabass, new season asparagus, tomato, avocado lemon purée, watercress £24
- Beer battered cod tartare, chipped potatoes, mushy peas £20
- Pan roasted halibut on the bone, sauteed wild mushrooms, salsify, tenderstem, clam butter sauce £30
- V Vegan, Chick pea & mushroom falafel, barley cous cous, Harissa, chargrilled vegetables, pesto £21
- V Baked filo spanakopita of English Ricotta, baby spinach & nutmeg, Isle of Wight heirloom tomato, new season asparagus, avocado lemon puree £21
- Pancetta wrapped chicken, stuffed with roasted red pepper and ricotta, green bean, asparagus, pimento coulis £22
- Pink carved Venison fillet, haggis, baby spinach, red wine red currant jus. £25
- African spiced rump of lamb, Harissa, Barely couscous, chargrilled vegetables £25
- English veal chop, Ortiz anchovies, Roast cherry tomato, White bean, Parsley £29
- 500g Rib steak, on the bone, Wild garlic black pepper butter, tomato salad £36
- 200g Aberdeen fillet steak, Half freshly prepared lobster, wild garlic black pepper butter, tomato salad £40
- This Sunday, Roast sirloin of local beef from Carl Woods of Sonning Common, Yorkshire pudding, roast potatoes, cauliflower cheese, steamed vegetables, Jus gravy, horseradish, £27 * a vegetarian Sunday roast also offered.

Sides

Sour dough, garlic & black pepper butter, harissa, pesto £5

Bowl of Provence olives £4

Crooked Billet chunky chips £5

Parmesan & truffle chips £6

Caesar Salad £6

Coconut rice £5

Steamed broccoli, carrot & sugar snap £5

Jersey Royals, olive oil, sea salt £5

Cheese & Dessert

- Poached pear, Vanilla parfait, Chocolate crumb, Dark chocolate sauce
- Gooseberry fool, Golden caster meringues
- White chocolate & raspberry cheesecake.
- Builders tea brûlée, Hob nob
- Sticky toffee pudding, toffee sauce, thick cream
- Dark chocolate nemesis, Salted caramel ice cream
- Caramelized lemon tart, poached rhubarb, stem ginger.
- Local artisan cheeses, Nettlebed witheridge, Oxford blue, Spenwood Ewes, Cotswold soft jersey, grapes, piccalilli, Oatcakes

Take home a box of Crooked Billet fudge £5

Cheese £12 Desserts £6.50