

The Crooked Billet Bar Food Menu

Starters

- 1/2 dz King Prawns in the shell. Mayonnaise £12
- Yellow fin tuna sashimi, oriental slaw, lime & soy, wasabi £14
- 1/2 dz Porthilly oysters, raw. traditional accompaniments £15
- Individual baked goat cheese, walnut, chargrilled broccoli, butternut, spinach, pesto £10
- Seared diver scallops, saute chorizo, green capsicum salsa, pimento coulis £15
- Slow roast crispy duck. Shredded cucumber, spring onion, pink ginger, sesame & soy £11
- Haggis. sourdough toast. fried bantam egg. HP jus £10
- Smooth chicken liver parfait. sour dough toast. onion relish £10
- Baked buffalo burrata, roast squash, balsamic £11
- Salt & pepper squid, oriental slaw, sweet chilli jam £11
- (v) Roast pumpkin & Oxford blue risotto cakes, butternut puree, crispy sage £10
- (v) Vegan chargrilled broccoli salad, walnuts, roast butternut, baby spinach, vegan pesto £9

Mains

- Wild English Seabass, piri piri octopus, saute chorizo, crispy potato, courgette, red pimento coulis £25
- 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, roast squash, red onion, mild chilli, roquette, pimento coulis £21
- Chicken Milanese, saute parmesan truffle potato, zucchini friti, tomato & basil £22
- Pink carved Venison fillet. haggis. baby spinach. red wine red currant jus. £25
- Tandoori spiced lamb rump, warm sweet potato salad, pomegranate, beetroot, radish, carrot, cool yoghurt, tamarind, green chutney £25
- English veal chop. Ortiz anchovies. Roast cherry tomato. White bean. Parsley £29
- 500g Rib steak. on the bone. Wild garlic black pepper butter, roast tomato & field mushroom £36
- 200g Aberdeen fillet steak. 3 seared diver scallops on the shell, garlic herb butter, roast tomato & field mushroom £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

Roast squash, roast red onion, mild chilli £5

Oriental slaw, sesame & soy dressing £5

Steamed broccoli, carrot & sugar snap £5

Baby new potato, olive oil, sea salt £5

Skinny fries £5

Cheese & Dessert

- Mulled pear poached in red wine, rum & raisin ice cream
- Treacle tart, served warm, crème fraiche
- White chocolate and raspberry, cheesecake. Vanilla ice cream
- Builders tea brûlée. Hob nob
- Sticky toffee pudding. toffee sauce. thick cream
- (GF) Dark chocolate brownie, served warm, chocolate sauce, salted caramel ice cream
- Caramelized lemon tart. Damson, sloe gin & blackberry compote, crème fraiche
- Passion fruit panna cotta, mango sorbet, mint & orange
- 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