

The Ostlers

cocktail bar & restaurant

Bread of the day:

Rosemary and garlic flat bread with balsamic and olive oil

To Start:

Asparagus and broccoli soup, pea shoots, farm house loaf, whipped butter 5.95

Eggy bread brioche, maple poached pancetta, onion ketchup, crispy oyster mushroom 6.10

Cornish crab, watermelon, cucumber jelly, flowers, compressed cucumber 8.50

Beef pastrami, mustard dressing, cos lettuce, rye bread croutes, gherkins 6.95

Confit pork spring roll, wasabi, miso mayonnaise, wild garlic oil, black pudding crumb 6.95

Grilled squid, sauté bok choy, pickled ginger, soy and lime dressing 7.50

Mains:

Cote De Boeuf, smoked butter, roasted Portobello mushrooms, triple cooked chips, Caesar salad 32.95

Veal snitzel, fried duck egg, anchovies, capers, sage, jus, Bratkartoffeln 16.95

Lamb mix grill, chop, fagot, merguez sausage, grilled tomato, mustard mash, baked beans 21.95

Vegetable curry, onion bhaji, mushroom rice, flat bread 12.95

Bourbon smoked sea trout, spinach tagliatelle, mussel veloute, steamed tender stem broccoli 20.95

Pan fried stone bass, sauté samphire, cockles, roasted fennel, dill roasted ratt potatoes 20.95

Side Orders:

Grilled asparagus with Parmesan and toasted almonds 3.50

Triple cooked chips, wild garlic mayonnaise 3.50

Something Sweet:

Chocolate brulee, mascarpone Chantilly, honeycomb 6.50

Strawberry and cream baked Alaska, rosewater and raspberry coulis (for 2 to share) 12.10

Rhubarb crumble, vanilla ice-cream, custard 6.10

Kiwi and lime cheesecake, cider, granola 6.95

Petit Fours 4.00

Cheese and biscuits 9.95