

T H E *Penny Black* R E S T A U R A N T

Starters

Salad of confit banana shallots, honeyed butternut, pumpkin seeds	7	Soup of the day	6
Cornish mussels, white wine, cream	8	Devilled chicken livers, mushrooms, cognac cream	8
Smoked haddock, poached egg, bubble and squeak, horseradish hollandaise	10	Pulled ham hock and pig's cheek terrine, apple and fig chutney	8
Wild Scottish salmon tartare, melba toast	10	Fillet of beef carpaccio, English mushrooms, truffle oil	12

Mains

Spring vegetable pearl barley risotto	14
Penny's Pie of the Day, fine beans	15
Cornish mussels, white wine, cream, dunking bread	14
Huntsham Farm roast leg of Middle White pork, garlic mash, braised red cabbage	17
Beef Wellington, seasonal vegetables	28
Poached wild Scottish salmon salad, radishes, fine beans, coddled egg	15
Seared black tiger prawns, baby squid, shredded vegetables	19
Market fish of the day	MKP

Sides

	3.50
Green salad Cauliflower cheese	
Glazed carrots Triple-cooked chips	
Garlic and rosemary mash	
New potato salad	

Grill

Lemon-roasted breast of guinea fowl, streaky bacon, savoy cabbage	17
Grilled Welsh lamb chops, new potato salad	19
300g Dorset aged ribeye steak	20
300g Dorset aged sirloin steak	22
Peppercorn sauce, mushroom sauce or mustard cream	1.50

Our steaks are all served with a rocket salad, herb butter and triple-cooked chips

Desserts

Fresh British strawberries, black pepper, vanilla ice cream	8
Apple crumble, custard	6
Lemon posset, candied lemon	6
Big Tone's apple pie, vanilla ice cream	8
Strawberry creamed shortcake	6
Chocolate fondant	8
Selection of cheeses	10
oat cakes, apple and fig chutney, celery	