

Restaurant 20 Dinner Menu

Appetizers

Homemade breads, aged balsamic & oils (v)	£4.95
Roasted curried butternut squash soup, mango chutney, coriander (v)	£5.25
Potted Cornish Crab, homemade chive & lime mayonnaise	£6.95
Parma ham, pancetta & chorizo, olives, dressed salad, to share (2 people)	£10.95
Hummus & olives with flat breads, winter salad, fresh lemon (v)	£5.95
Gravadlax, dill mustard dressing, pickled cucumber, micro cress (v)	£6.95
Cornish diver scallops, black pudding, apple purée	£9.50

Main course

Grilled sea bass on a slate, dressed salad, roasted new potatoes, homemade pesto	£14.95
Seared tuna on a slate, dressed rocket, buttered potatoes, chilli garlic dressing	£14.95
Wiltshire duck, wild winter berries, pan juices, scented with juniper	£15.25
Slow roasted Moroccan lamb tagine, apricots & lemon couscous	£15.95
Pigs trotter filled with apple & pork, black pudding, creamed mash, rich red wine glaze	£14.95
24 hour slow roasted pork belly, braised red cabbage, mustard mash, red wine jus	£14.95
8oz local sirloin steak on a board, hand cut chips, roasted tomato & mushroom	£18.95
Leek & brie bake, scented with wild garlic, cranberry glaze	£13.95
Wild mushroom risotto, scented with lemon, parmesan shavings, dressed rocket leaves (v)	£12.95

Desserts

Apple & pear cinnamon crumble, vanilla custard	£5.95
Homemade orange cheesecake with ginger, beetroot ice cream	£6.95
Brioche bread & butter pudding, vanilla custard or ice cream	£5.95
Baileys & chocolate crème brulee	£7.25
Selection of European cheeses with fresh bread, fruit chutney & grapes	£7.25
Selection of homemade ice creams	£5.95

Sides

Mixed salad	£2.50
Chipped potatoes	£2.50
Rocket salad with parmesan shavings	£2.50
Panache of vegetables	£2.50
French mustard sauce	£2.50
Red wine jus	£2.50

Look at our changing special boards

All dishes marked (v) are suitable for vegetarians

We cannot guarantee that any product on this menu is totally free from nuts or nut derivatives