

#### **COMPASSES INN MAIN MENU**

# (available lunchtimes & evenings) STARTERS

Roast Butternut Squash Soup with Goats Curd, Crispy Sage and Maple Syrup £6.50

Seared Wood Pigeon with Blackberry Ketchup, Cobnut and Oat Granola £9.95

Bacon Fat Confit Brill with Onion Puree, Bacon and Soda Bread Crumble £9.95

Mussel, Fennel and Cider Tart £8.95

Sweet Soused Herring with Pickled Cucamelons and Crème Fraiche £7.95

Pressed Duck with Charred Cucumber, Peanuts, Miso Mayonnaise and Coriander £8.95

Crispy Truffled Brie with Cauliflower Puree £8.95

#### **MAINS**

Braised Ox Cheek with Rosti Potato, Kale and English Mustard Clotted Cream £17.95

Roast Free Range Chicken Breast with Chive Dumplings, Leeks and Truffle Sauce £18.95

Confit Pork Belly with Crispy Black Pudding, Potato Terrine and Roasted Apple £17.95

Poached Sea Trout with White Anchovy Fried Potatoes, Buttered Kale and Oyster Mayonnaise £17.95

Celeriac and Puy Lentil Suet Pudding with Kale and Horseradish Cream £16.95

Pan Fried Loin of Cod with Bacon, Onion and Potato Chowder £18.95

#### **SIDES**

Bread & Home Churned Butter £1.00 per person

Triple Cooked Dripping Chips £3.00 Add Truffle and Twineham Grange Cheese £1.00

Wilted Greens or Mash Potato £2.50

Please Advise the Waiting Staff of any Allergies or Intolerances Before Ordering.



### **DESSERT MENU**

#### Vanilla Crème Brulee

Chilled Chocolate and Salted Honey Fondant with Milk Sorbet

Caramelised Pear with Whipped Cream Cheese, Crisp Gingerbread and Butterscotch Sauce

Lemon Posset with Apple and Blackberry Compote and Almond Crumb

Almond Tart with Glazed Prunes and Vanilla Ice Cream **£6.95** each

Selection of English Cheeses with Crackers and Quince Paste (Ashmore Goats Cheese, Sommerset Brie, Smoked Applewood and Colston Bassett Stilton) £8.95

Affogato £4.50

Grahams LBV port 2007 50ml £4.50

Errazuriz Late Harvest Sauvignon Blanc 2011 125ml £5.00

Petit Guiraud Sauternes 2012/13 Half Bottle £22.00

De Bortolli 'Old Boys' 21 Year Old tawny 50ml £5.00

Remy Martin VSOP Cognac 25ml £3.30

Laphroiag 10 year Old Malt Whiskey 25ml £3.30

Hennessey XO 25ml £8.00



### **COMPASSES INN SET LUNCH MENU**

## 2 courses £14.95 or 3 courses £17.95 Per Person

Butternut Squash Soup with Homemade Bread

Crispy Lamb Scrumpet with Basil Mayo

Twineham Grange Cheese Dumplings with Charred Celeriac

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Braised Ox Cheek with Mash, Kale and a Mustard Cream Sauce

Poached Torbay Sole with Buttered New Potatoes and hollandaise (£2.00 surcharge)

Leek and Potato Pie with Ratatouille Dressing

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Sticky Date Cake with Vanilla Cream

Cherry and Almond Artic Roll

Cave Aged Cheddar with Quince, Apple and Crackers