

—THE ADMIRAL— SIR JOHN TALBOT

COTSWOLD PUBLIC HOUSE

Sample à la carte Lunch & Evening Menu

FROM THE PANTRY

Chilled Spiced Bloody Mary Soup

Prawns, Cucumber & Avocado

Saute Chicken Livers

Sherry, Lardo, Brioche & Tarragon

Nectarine & Stracciatella

Rocket, Mint, Basil & Hazelnuts (V)

Gambas al Ajillo

Red Prawns, Garlic, Sherry

Hand Carved Iberico

Almonds & Bread

Soused Herrings

Sourdough, Fennel & Dill

FROM THE GALLEY

Whole Charred Monkfish Tail

Saffron, Clams, Samphire & Braised Courgettes

Rabbit & Runners

Roast Rabbit, Runner Beans & Madeira

‘Ortiz’ Tuna Nicoise

Warm Jersey Royals, Roast Tomato, Green Beans, Soft Egg, Olives & Lemon

Scampi ‘N’ Chips

Panko Crusted Red Prawns, Fries, Watercress, Tartare & Confit Garlic Butter

Aubergine Schnitzel

With Cornish Potato's, Romesco & Summer Greens (V)

Roast Spring Lamb Leg Steak

French Style Peas & Jersey Royals

Poussin Milanaise

Corn Fed Poussin, Warm Cornish Potato Salad, Charred Spring Onions, Romesco

Sides

Buttered Cornish Potatoes & Fresh Mint

Chips Confit Garlic Mayonnaise

Runner Beans, Shallots & Garlic

French Fries

French Style Peas & Bacon

Braised Saffron Courgettes

Pea & Green Leaf Salad

Charred Spring Onions & Romesco

Baked Nectarines

Vanilla Mascapone, Lemon & Almonds

Crepes Jubilee

Cherrys, Vanilla Icecream & Booze

Baked Bitter Chocolate Mousse

Raspberry's & Vanilla Ice Cream

Strawberry & Custards

Trifle, Sherry, Custard, Cream & Cake

Best of British

Local Cheeses, Quince & Crackers