

THE WELL



Sicilian green olives / Smoked almonds £4

Starters

Gazpacho, basil oil £6
Braised leeks, Blue Monday cheese croquettes, shallots, caper dressing £7.50
Dexter steak tartare, egg yolk £8
Shrimp and bacon croquettes, grain mustard aioli £6.50
Potted rainbow trout, pickled nectarines, fennel £8
Half pint / pint o' prawns with mayonnaise £7.50 / £12
Maldon rock oysters, shallot vinaigrette
£13.50 for six / £27 for twelve / £36 for eighteen

Mains

Rocket tortelloni, courgettes, ricotta, courgette flower £14.50
Salmon fishcake, poached egg, spinach, chive butter sauce £14
Cornish squid bolognese, linguine £15.50
Kilo pot of Shetland Isles mussels, white wine, garlic and cream, hand cut chips £17.50
Peterhead cod, samphire, sea kale, clam cream sauce £18
Rib and shin burger, bacon, smoked cheddar, hand cut chips £14.50
Devonshire kid sausages, creamed polenta, roast onion gravy £15.50
Slow roast Herdwick lamb neck, split beans, peas, mint hollandaise, parmesan £17.50
35 day aged, rare breed rib of beef, Béarnaise sauce, hand cut chips £24

Please see the blackboard for today's specials

All our fish is hand selected in the mornings at Billingsgate Market

Sides (£3.50)

Roast summer squash, curd and seeds / Spring greens, peas and beans
Minted new potatoes / Hand cut chips
Mixed leaf salad

Puddings (£6)

Sammy's banoffee pie
Lemon tart, yoghurt sorbet
Rocky Road cheesecake sundae
Sticky toffee fondant, cornflake milk sorbet
Kentish strawberries and cream, pistachio shortbread
Homemade ice creams: *mint choc chip, strawberry ripple, fudge* £5
Selection of sorbets: *lemon, mango, green apple* £5

British cheese board, oatcakes, pear and raisin chutney (£11 or £19 for two to share)

Quickes Vintage, Cornwall (hard, cow's milk, unpasteurised)

Rosary Ash, Devon (soft, goat's milk, pasteurised)

Norbury Blue, Surry (blue, cow's milk, unpasteurised)

All our meat is supplied by the fantastic local St John Street butchers, Turner and George
www.turnerandgeorge.co.uk