



## MARCH

Homemade bread & oil **3**

### STARTERS

Cider and onion soup, Berkswell cheese (v) **7**

Confit baby octopus, cream of potato, paprika **11.5**

Baked goat's cheese and San Marzano tomato galette, tapenade, pumpkin seeds (v) **9.5**

Crispy polenta, honey, truffle, pecorino (v) **7.5**

Chicken liver mousse, pane carasau **8.5**

### MAINS

Curried cod, salsify, spiced cauliflower purée, mango salsa **19**

Free range Hampshire pork chop, kohlrabi remoulade, burnt apple, charcutier sauce **17**

Homemade pappardelle, wild mushroom ragu, four-cheese crisp (v) **16**

### SUNDAY ROASTS

Overnight cooked 35 day aged rump of Angus beef from HG Walter **20**

HG Walter roast poussin **17**

*Roasts served with seasonal vegetables, roast potatoes, Yorkshire pudding and roasting juices*

### SIDES all at 4

Roast potatoes (v) | Seasonal vegetables (v) | Creamed garlic spinach | Shallot salad (v)

Triple cooked chips *add truffle and parmesan* **2** | Extra Yorkshire pudding **1**

### DESSERTS

Sticky pear pudding, white chocolate ice cream (for 2 to share) **10**

Valhrona chocolate fondant, pistachio ice cream **7** *allow 15-20 mins*

Olive oil and orange cake, angostura bitter crème **7**

Winslade, sourdough crispbreads, grapes, homemade chutney **9**

Salted caramel affogato, chocolate crumb **4.5**

Ice cream/sorbet **2**

A discretionary 12.5% service charge will be added to the final bill.

v = vegetarian vg = vegan Please let us know if you require information on any of the ingredients we use.

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