



MOLE & BADGER

R E S T A U R A N T

Starters

- Smith's Farm Cauliflower Soup with Toasted Hazelnuts and Truffle & Black Bomber Toastie 7.75
Grilled Line Caught Cornish Mackerel with Avocado Puree, Pickled Radish & Horseradish Cream 10.95
Atlantic King Prawn Cocktail with Soda Bread 10.25
Glenarm Short Horn Oxtail Ravioli with Celeric Puree, Truffle Jus & Parmesan Cream 11.50
Crown Prince Pumpkin Risotto with Whipped Golden Cross & Walnuts 8.95
Beech Ridge Farm Duck Leg, Salt-Baked Carrot & Black Pudding Tart with Whipped Feta Cheese 9.50

Sandwiches

- Ultimate Steak with Grilled Cheese, Sweet Tomato Chutney, Horseradish Mayonnaise 12.95
Crayfish Club with Rocket, Lemon Mayonnaise & Smashed Avocado 11.95
Grilled Cheese with Worcestershire Sauce & Tomato 7.50
Cornish Pollock Fish Finger, Rough Chopped Tartare, Baby Gem & Lemon Mayonnaise 10.50

Mains

- Baked Gnocchi with Wild Mushrooms, Blushed Tomatoes, Truffle & Parmesan 17.25
Grilled Whole Cornish Plaice, Pickled Cucumber, Brown Shrimps & Seaweed Butter 23.50
The Mole & Badger South-Coast Fish Pie 17.50
Peterley Manor Farm Pig's Cheek & Sausage Pie with Heritage Carrots, Creamed Potato & Red Wine Gravy 15.50
Berkshire Pork & Apple Sausages with Creamed Potato, Sticky Red Cabbage & Caramelised Onion Gravy 15.25

Free Range Organic Meat

- Rib of Hereford Beef 24.50
Flat Iron Steak with Béarnaise Sauce 21.95
Honey Glazed St Bride Duck Breast with BBQ Sweet corn, Mushroom & Chopped Leg Ragù (for two people) 60.00
Rhug Estate Lamb Rack, Smith's Farm Broccoli Puree & Lamb Shoulder Hot Pot 26.95

Sides 4.50

TWD Chips with Hollandaise / Creamed Potato / Buttered Heritage Potatoes / Glazed Green Beans / Honey Glazed Heritage Carrots / Truffled Mac n' Cheese

Puddings

- Brioche Bread & Butter Pudding with Vanilla Ice Cream 7.95
Buttermilk Panna Cotta with Poached Strawberries, Strawberry Jelly & Meringues 7.50
Rhubarb Soufflé with Ginger Hazelnut Crumble & Rhubarb Sorbet 8.95
Old School Steamed Treacle Pudding with Vanilla Custard & Ice Cream 7.50
Dark Chocolate Ganache with Passion Fruit Sorbet, Baked White Chocolate & Honey Comb 8.25
Selection of Cheese, Buttermilk Crackers, Grapes, Celery & Chutney 12.00

Please speak to a member of staff if you require any information about allergens. Fish and meat may contain bones. Our kitchen does use nuts and seeds and so we cannot 100% guarantee food can be free of traces although we will do our very best.

Due to all food being freshly prepared, there may be a wait during our busy times.

Service is not included in your final bill.