BUSTOPHERS
BAR BISTRO

Summer '10

starters

Chilled tomato soup & Baker Toms bread (v)	£4
Marques de Caza Airen 2008, Tierra de Castilla, Spain	*£3.95*
Menallick vintage cheddar scone, confit tomato & camembert (v)	£5
Berry's House Red Merlot NV, Jean-Luc Terrier, Vins de Pays d'Oc, France	*£3.95*
Ham hock, pea shoot & soft boiled duck egg salad	£5
Saveé Sea Pinot Noir 2008, Marlborough, New Zealand	*£6.95*
Terrine of mackerel & roasted vegetables with a sweet & sour coulis	£5
Domaine de Coudoulet Viognier 2007, Vins de Pays d'Oc, Languedoc, France	*£5.95*
Steamed River Fowey mussels in a coconut & chilli broth with Baker Tom's bread	£7
Picpoul de Pinet Beauvignac 2008, Coteaux de Languedoc, France	*£4.95*
Deli Farm mixed platter of cured meats, hummus & Gordal olives	£7
Nuviana Tempranillo 2007/08, Valle del Cinca, Spain	*£3.95*
Falmouth Bay Scallops in the shell with a watercress pesto	£8
Berry's Chablis 2007, Domaine du Colombier, Guy Mothe & Fils, Burgundy, France	*£7.95*

mains

Twice baked St Anthony's goats cheese soufflé with a beetroot & pine nut salad (v)	£9
Vina Carmen Sauvignon Blanc 2009/10, Curico Valley, Chile	*£3.95*
Classic Lasagna, garlic ciabatta & mixed leaves	£10
Borgo Selene Nero d'Avola 2009, Sicilia IGT, Italy	*£3.95*
Linguini of the day with shaved parmesan & garlic ciabatta (v)	£10
Berry's House Chardonnay NV, Jean-Luc Terrier, Vins de Pays d'Oc, France	*£3.95*
Celtic Farm smoked chicken, cucumber & lime salsa with baby Lizard Leaves	£10
Casa Vinicola Bertoldi Pinot Grigio 2008, Piave DOC, Italy	*£4.95*
Steamed River Fowey mussels in a coconut & chilli broth with Baker Tom's bread	£12
Picpoul de Pinet Beauvignac 2008, Coteaux de Languedoc, France	*£4.95*
Chargrilled Primrose Herd pork loin steak with Pease pudding and Orchard cider cream	£14
Domaine de Vaufuget Vouvray 2008/09, Chereau Carre, Loire, France	*£3.95*
Roasted Higher Laity Farm lamb noisette with a medley of broad beans, peas and chorizo with a mint beurre blanc	£16
Saveé Sea Pinot Noir 2008, Marlborough, New Zealand	*£6.95*
Angus Trotter's 10oz sirloin steak, hand cut chunky chips & peppercorn sauce	£18
Vina Carmen Cabernet Sauvignon 2008/09, Maipo Valley, Chile	*£3.95*

plats du jour

Monday – Traditional fish pie	£12
The Crossings Sauvignon Blanc 2008, Marlborough, New Zealand	*£6.95*
Tuesday – Deep fried beer battered fish & hand cut chunky chips with minted pea puree	£12
R de Ruinart Brut NV, Reims, Champagne, France	*£7.95*
Wednesday – Bouillabaisse with rouille & croutons	£12
Picpoul de Pinet Beauvignac 2008, Coteaux de Languedoc, France	*£4.95*
Thursday – Pan fried Merryfield Farm duck breast	£16
Saveé Sea Pinot Noir 2008, Marlborough, New Zealand	*£6.95*
Friday – Medallions of Angus Trotter's fillet steak	£22
Berrys' Extra Ordinary Claret 2004, Château Villa Bel-Air, Graves, Bordeaux	*£7.95*
Saturday – Aberdeen Angus Côte de Boeuf (for two to share)	£45
Berrys' Côtes du Rhône 2007, Domaine Chapoton, S. Rhône	*£5.95*

sides & small plates

All £3

Garlic ciabatta
Mixed leaf salad
Baker Tom's bread
French fries
Spanish Gordal olives
Hummus & flatbread
Rocket & parmesan salad

puddings

Gooseberry & frangipan tart with elderflower cream	£5
Domaine Bellegarde "Cuvee Tradition" 2006, Jurancon, SW France	*£4.95*
Summer berry Eton Mess	£5
Yalumba Hand Picked Botrytis Viognier 2008, Wrattonbully, South Australia	*£7.95*
Dark chocolate cheesecake with orange & mascarpone ice cream	£5
Maury 'Aurelie' Preceptorie de Centernach 2007/08, Roussillon, South of France	*£7.95*
Roskilly's classic vanilla ice cream	£5
Pedro Ximinez	*£4.95*
Selection of local mixed cheeses with biscuits & chutney	£7
Fonseca Bin No 27 Ruby Port	*£4.95*

prix fixe menu

All £14

(lunchtimes & 5.30-6.45pm)

Baker Tom's Bread & Olives

Linguini of the Day / Classic Lasagna / Steak Frites / Fish of the Day

Choice of Puddings

Please ask your server about our Children's Menu

Wine suggestions are served in 175ml measures.

Pudding wines are served in 125ml measures