—THE ADMIRAL—
SIR JOHN TALBOT

COTSWOLD PUBLIC HOUSE

From the Pantry

Soup du Jour | 8.5
Fresh Mark's Bakery Sourdough

Hand-carved Ibérico | 18
Almonds & Bread

Gambas al Ajillo | 15
Red Prawns, Garlic, Sherry

Watercress, Stilton & Apple Salad | 9
Wholegrain Mustard Dressing & Toasted Hazelnuts

From the Galley

Chinese-style Mussels | 12/20
Ginger, Soy & Spring Onions

8oz Ribeye Steak / 10oz Rump Steak | 22/19
Tomato, Chips, Watercress & Garlic Butter

Pan-fried Smoked Haddock | 22
Leek Potato Cake, Mustard Sauce & Poached Egg

Wild Mushroom Risotto | 18
Tarragon & Fresh Parmesan

English Rosé Veal Ossobuco | 26
With Risotto Milanese

Scampi 'n' Chips | 29
Panko-crusted Red Prawns, Fries, Watercress, Tartare & Confit Garlic Butter

Pork Loin Schnitzel | 18
Fried Egg, Fries & Caper Butter

Sides | 4.95

Buttered Cornish Potatoes & Fresh Mint
Chips & Confit Garlic Mayonnaise
Ratatouille
French Fries
French-style Peas & Bacon
Braised Saffron Courgettes
Pea & Green Leaf Salad

Crêpes Jubilee | 9
Cherries, Vanilla Ice Cream & Booze

Baked Bitter Chocolate Mousse | 12
Raspberries & Vanilla Ice Cream

Best of British | 14
Local Cheeses, Quince & Crackers

Strawberry & Custard | 12
Trifle, Sherry, Custard, Cream & Cake