

## The Peat Spade Inn.

### Autumn Drink Specials

Peat Spade Signature Spritz's Código Paloma Spritz – Tequilla, Grapefruit & prosecco 12.50

Spiced Ginger Spritz £8.95

Strawberry Gin Spritz – Pink Gin, Elderflower Tonic, Prosecco £13

### *Nibbles*

Seared Padron Peppers, Olive Crumb £5.50 (Ve)

Smoked Haddock Arancini, Aioli £8.50

Tempura White Anchovies, Curry Mayo £7

Sun blushed tomato & feta stuffed Gordal olives £6.50 (V/VE)

Bread & oils 4.95 (VE)

+2 olives, +2 houmous



### To Share

Seafood Platter - *Smoked Haddock Arancini, Beetroot Cured Salmon Gravlax, Tempura White Anchovies, Smoked Mackerel Pate, Panko Squid, Garlic Aioli, Capers, Garlic & Thyme Bread* £29.95

Baked Rosemary & Garlic Camembert, Red Onion Marmalade & Rosemary Focaccia £17

### *Starters*

Soup Of The Day, Crusty Bread £7.50 (V)

Duck Liver Parfait, Red Onion Jam & Toasted Brioche £9.20

Smoked Mackerel Pate, Apple & Celeriac Remoulade, Toasted Sour Dough £9.00

Beetroot Cured Salmon Gravlax, Kombu Granola, Cucumber Salsa, Sesame Mayo £10.25

Truffle & Parmesan Scotch Egg, Chive Cream Cheese £8.50 (V)

Warm Salad, Roasted Pepper Houmous, Beetroot Falafels, Sweet Potato, Pomegranate,

Kale & Dukkah £9 (Ve)



## Mains

Cornish Orchard Battered Haddock, Crushed Peas, Chunky Chips, Tartare Sauce £18.50

Chargrilled Prime Beef Burger, Streaky Bacon, Brie & Red Onion Jam, Skin On Fries £19

Beetroot, Pea & Apple Burger, Crisp Veg, Lime & Mint Mayo, Skin On Fries £17 (Ve)

Fish Pie - Smoked Haddock, Salmon & Cod, Buttered Greens £24

Duo of Lamb - Roasted Rack, Breast Croquette, Sticky Red Cabbage, Dauphinoise Potatoes & Red Wine Jus £26

Pan Fried Pork Tenderloin, Braised Faggot, Kale, Fondant Potato, Carrot & Fennel Puree, Cider Cream Sauce £25

Miso Glazed Aubergine, Shitake Mushrooms, Charred Cavolo Nero, Coconut Rice & Dukkah £21(Ve)

Roast Guinea Fowl Supreme, Confit Leg, Dauphinoise Potatoes, Curried Apricot & Sultana Puree, Roast Celeriac & Port Sauce £24.95

Beef Fillet, Bone Marrow Mash, King Oyster Mushroom, Calvelo Nero, Bordelaise Sauce £35.50

### A LITTLE MORE ON THE SIDE

Buttered Seasonal Greens (V) (VE\*) £5.25

Garlic field mushrooms (V) (VE\*) £5.25

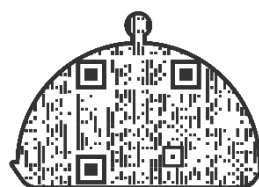
Truffle & parmesan fries (V) £5.25

Loaded Fries (V) £7  
*bacon jam, jalapeno & cheese*

(V) VEGETARIAN

(VE) VEGAN

(VE\*) VEGAN  
ALTERNATIVE



SCAN FOR ALLERGENS

Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies, or intolerances please let us know before ordering. Substitutions are available to support dietary needs.

A discretionary 10% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks.

### OUR PUB FAMILY



Upham Inns are a unique collection of beautifully restored pubs with rooms across the South of England. Every Upham Inn is relaxed, welcoming and individual. With charming bedrooms that are as unique as the pubs they are in, combining individually designed country charm with all the modern facilities required to ensure a comfortable stay whatever the occasion.

