

SAMPLE MENU.

Please be aware of any allergies or intolerances and inform a member of our team of any special requirements. We are happy to adapt our dishes, where possible, to suit as they are all prepared to order.

Bread £1.25

Olives £2.50

Starters £6.25

Cod and Mature Cheddar Fishcakes with Tomato and Basil Sauce

Chicken Liver Parfait Chutney and Toast

Seafood Chowder

Goats Cheese, Onion and Red Pepper Tart

Open Crab Ravioli with a Lemon Sauce

Scallops with Black Pudding Bon Bons and Pea Pureé £6.95

Baked Camembert with Cider Syrup and Bread (great for sharing £7.25)

Mains

Turkey Roulade, Sage and Onion Seasoning Wrapped in Bacon, Gravy, Cranberry and Orange relish, Roast Potatoes and Vegetables	£15
Slow Cooked Pork Belly, Tenderloin and Black Pudding, Seasonal Vegetables and Potatoes	£15
Rack of West Country Lamb, Shepherd's pie, Red wine and Rosemary, Seasonal Vegetables	£17
Roast Venison, Venison and Stilton Pie, , Madeira Sauce, Seasonal Vegetables and Potatoes	£16
Fillet of Sea Bass, Sauté Potatoes, Sauce Vierge, Vegetables and Samphire	£15
Fillet of Cornish Hake, Potted Shrimp, Vegetables, Samphire and hand cut Chips	£15
Char grilled West Country Sirloin Steak, Mushrooms, Tomato, hand cut Chips and a Peppercorn Sauce on the side	£18
Spinach, Mushroom and Chestnut Pithivier, Cranberry and Orange relish	£12

Desserts @ £6.00

Apple and Cinnamon Baked Cheesecake with Rum and Raisin Ice Cream

Profiteroles with White and Dark Chocolate Sauce

Spiced Pear and Nut Pavlova, Salted Caramel

Christmas Pudding and Brandy Sauce

Chocolate Nemesis, Raspberries and Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce and Ice Cream

West Country Cheese Plate (£1 Supplement)

Affogato – (Homemade Irish Cream Liquor Ice Cream Drowned with a shot of Espresso) £3.75

Hockings Vanilla or Peter's Homemade Ice Cream or Sorbet £3.50

Menu is subject to change without notice.