

SAMPLE MENU ONLY Updated 06.06.17

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

Monkfish Fritters with Chunky Tartar Sauce

Chicken Liver Parfait Chutney and Toast

Seafood Chowder

Pea and Asparagus Tart, Poached Egg

Fishcakes with Sweet Chilli dipping sauce

Scallops with Pea Puree Asparagus and Mint Pesto £6.95

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

## Mains £15

Slow Cooked Pork Belly, Tenderloin and Black Pudding, Seasonal Vegetables and Potatoes

Rack of West Country Lamb, Shepherd's pie, Red wine and Rosemary, Seasonal Vegetables

Fillet of Sea Bass, Sauté Potatoes, Sauce Vierge, Spring Vegetables and Samphire

Fillet of Cornish Hake, Potted Shrimp, Spring Vegetables, Samphire and hand cut Chips

Roast Corn Fed Chicken Supreme, Ham and Leek Pie, Seasonal Vegetables and Potatoes  
£13.50

Char grilled West Country Sirloin Steak, Mushrooms, Tomato, hand cut Chips and a  
Peppercorn Sauce on the side £17.95

Pea, Broad bean and Asparagus Risotto, Parmesan Crisp, Mint Pesto £12

## Desserts @ £6.00

Rhubarb Cheesecake with Strawberries and Ice Cream

Profiteroles with White and Dark Chocolate Sauce

Berry Pavlova, Red Berry Sorbet

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.