

# 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.

## Starters @ £5.00

Bread £1.25

Olives £2.50

Chef's choice Soup and Bread

Chicken Liver Parfait Chutney and Toast

Fishcakes with Sweet Chilli Dipping Sauce

Goats Cheese Tart, Onions and Red Pepper "Piperade"

Venison Sausage, Puy Lentils and Curry Oil

Classic Prawn Cocktail.

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

## 6 Mains @ £10.00 per plate

Turkey Roulade, Sage and Onion Seasoning Wrapped in Bacon, Gravy, Cranberry and Orange relish, Roast Potatoes and Vegetables

Slow cooked Pork Belly, Apples and Cider Jus, Roast Potatoes and Vegetables

Free range Confit Duck Leg, Red Wine Sauce, Creamy Mash and Vegetables.

Braised Beef cheek "bourguignon" and Creamy Mash.

Cornish Hake, Ratatouille Vegetables, Sauce Vierge, basket of Chips

Spinach and Ricotta Pancakes, Ratatouille Vegetables and Tomato sauce

Pan seared Partridge, Confit Leg Croquette and Vegetables. £15

Rack of West Country Lamb, Pearl Barley Casserole, Rosemary and Red wine sauce, Potatoes and Vegetables. £15

Chargrilled West Country Sirloin Steak, Mushrooms, Tomato, hand cut Chips and a Peppercorn Sauce on the side £16.95

## Desserts @ £5.00

Baked Apple Cheesecake with Cinnamon Ice Cream

Profiteroles with White and Dark Chocolate Sauce

Spiced Pear and Nut Pavlova, Salted Caramel

Chocolate Nemesis, Raspberries and Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce and Ice Cream

Christmas Pudding and Brandy Sauce

West Country Cheese Plate (£1 Supplement)

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

Menu From 29th December till 1st January 2017 inclusive.

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Bread £1.25

Olives £2.50

### Starters £6.50

Yeasty battered Monkfish Fritters and Chunky Tartare Sauce

Chicken Liver Parfait Chutney and Toast

Fishcakes with Sweet Chilli Dipping Sauce

Goats Cheese Tart, Onions and Red Pepper "Piperade"

Venison Sausage, Puy Lentils and Curry Oil

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

Roast Venison, Venison Pie, Seasonal Vegetables and Potatoes

Fillet of Wild Sea Bass, Sauté Potatoes, Sauce Vierge, Samphire

Roasted Prosciutto wrapped Monkfish, Clam sauce, Seasonal Vegetables

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

Fillet of Beef, mushrooms and Madeira Sauce Seasonal Vegetables and Potatoes £20

## Desserts @ £6.00

Baked Apple Cheesecake with Cinnamon Ice Cream

Profiteroles with White and Dark Chocolate Sauce

Spiced Pear and Nut Pavlova, Salted Caramel

Chocolate Nemesis, Raspberries and Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce and Ice Cream

West Country Cheese Plate (£1 Supplement)

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

Menu is subject to change without notice.