

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.

2 Courses £24.00 (includes Bread) 3 Courses £29.00 (no concessions for children)

Starters

Shellfish Chowder

Mussel au Gratin, baked in garlic butter, herby breadcrumbs and parmesan

Ham Hock and Chicken Terrine with Peter's Piccalilli

Creamy Garlic Mushrooms on Toast

Baked Camembert with Cider Syrup (for two people + £5.00 for one person)

Monkfish "Scampi", Tartare Sauce, Fennel Slaw

Mains

Beef - Roast Rump, braised Cheek, Fondant Potato, Baby Yorkshire Pudding, Beets, Carrots and Spinach

Slow cooked Pork Belly, Black Pudding Bon Bons, peppered Savoy Cabbage and buttery Mash

Pan seared fillet of Hake, hand-cut chips, Samphire, Fine Beans and wilted Spinach Sauce Vierge

Breast of Duck, Confit Leg Boulangere Potatoes, Mulled Wine Sauce, Beets, Carrots and wilted Spinach

Indian spiced Monkfish, Coconut Cream, Tempura Beans and Samphire, Rice or Chips or ½ & ½ + £2.00

Char grilled West Country Sirloin Steak, Mushrooms, Tomato, hand cut Chips + £4.00

Add a Peppercorn sauce on the side for £2.00

Desserts

Crème Brûlée spiced Fruit Compote, Shortbread Biscuit

Chocolate Nemesis (a rich flourless mousse like cake), Raspberries and Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce and Ice Cream

Affogato - Homemade Irish Cream Liqueur Ice Cream drowned with a shot of Espresso

West Country Cheese Plate, Crackers and Chutney +£3.00

Menu subject to change without notice