

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

2 Courses £27.00 (includes Bread) 3 Courses £33.00 (no concessions for children)

Olives - £2.50

## Starters

Shellfish Chowder

Mussel au Gratin, baked in garlic butter, herby Breadcrumbs and Parmesan

Ham Hock and Chicken Terrine with Peter's Piccalilli

Monkfish Scampi Fritters, chunky Tartare Sauce and Lemon

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

## Mains

Slow cooked Pork Belly, Black Pudding Bon Bons, Apple, Roasties and Veggies

Pan seared fillet of Bass or Hake Sauce Vierge, sauté Potatoes Samphire, fine Beans and wilted Spinach

Roasted Monkfish wrapped in Prosciutto on Lobster Risotto

Roast and confit crispy Guinea Fowl, Mushroom Cream, Veggies and little Roasties

Char grilled West Country Sirloin Steak, Mushrooms, Tomato, hand cut Chips  
Add a Tarragon and Black Pepper sauce on the side for £2.00

Surf and Turf - Prime English Rump Steak (6 oz), Local Lobster, Tomato and Mushrooms, hand cut Chips and Tarragon Sauce (+ supplement market price)

½ local Lobster Salad and hand cut Chips (+ supplement market price)

Linguine with Feta, Black Olives, Cherry Tomatoes Pesto and a side Salad

## 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

Rhubarb Cheesecake, Strawberries 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