

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, Dauphinoise and Veggies

Pan seared fillet of Bass, Lemon Sauce, Fritto Misto, Veggies and hand-cut chips

Indian spiced Monkfish Tails, Coconut Cream, Onion Bhaji, fine Beans and Samphire, Rice or Chips or ½ & ½

Roast and confit crispy Guinea Fowl, Mushroom Cream, and Dauphinoise and Veggies

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

Crusted rack of Lamb, Dauphinoise, Veggies and Balsamic and Red Wine Glaze

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

Desserts

Coffee Pannacotta, Chocolate Mouse and salted Caramel

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

Sticky Toffee Pudding, Butterscotch Sauce and Ice Cream

Mango Cheesecake, Pineapple Syrup and Coconut 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