

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

3 Courses £33.00 (no concessions for children)

Olives - £3.00

Starters

Shellfish Chowder

Mussel au Gratin - Garlic butter - Herby Breadcrumbs - Parmesan - Garlic Bread

Duck Liver Parfait - Sourdough

Monkfish Scampi Fritters - Chunky Tartare Sauce - Lemon

Spinach and Ricotta Filo - Red Pepper Hummus Dip

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

Mains

Slow cooked Pork Belly - Black Pudding Bon Bons - Apple - Potatoes - Veggies

Baron of Lamb - Crispy Lamb Chips - Rosemary + Red Wine Sauce - Potatoes - Veggies

Market Day Fish (See blackboard) - Sauté Potatoes - Sauce Vierge - Veggies

Monkfish - Pak Choi - Samphire - Green Curry - Rice

Roast and confit crispy Guinea Fowl - Mushroom Cream - Potatoes - Veggies

Char grilled West Country Sirloin Steak - Mushrooms - Tomato - Hand cut Chips + £3.00
Add a Tarragon and Black Pepper sauce on the side for £2.50

Linguine - Feta - Black Olives - Cherry Tomatoes - Pesto

Desserts

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

Sticky Toffee Pudding - Butterscotch Sauce - Ice Cream

Rhubarb Cheesecake - Strawberries - Ice Cream

Affogato (Homemade Irish Cream Liqueur Ice Cream) - Espresso Coffee

West Country Cheese Plate, Crackers and Chutney +£3.00

Menu subject to change without notice
10% discretionary service charge will be added