

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. Bread accompanies the Starters.

2 Courses £29.00

3 Courses £35.00 (no concessions for children)

Olives - £3.00

Starters

Mussels au Gratin

Monkfish Fritters - Tartare Sauce - Lemon

Shellfish Chowder

Duck and Pork Rillettes - Caramelised Onion Chutney - Sourdough Toast

Smoked Haddock Fishcakes - Tomato and Marjoram Sauce

Warm Devon Blue Cheese + Asparagus Tart - Apple and Walnut Salad

Mains

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

Crusted rack of Lamb - Red Wine + Rosemary Jus - Potatoes - Veggies

Fillet of Hake - Sauce Vierge – Peas, Bean + Greens - Sauté Potatoes

Market Day Fish – Potted Shrimp - Peas Beans + Greens - Hand Cut Chips

Roast Venison - Venison and Blue Cheese Pie - Red Wine Sauce - Potatoes - Veggies

Char grilled West Country Sirloin Steak - Mushrooms - Tomato - Hand cut Chips
Add a Tarragon and Black Pepper sauce on the side for £2

Desserts

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

Sticky Toffee Pudding - Butterscotch Sauce - Ice Cream

Berry Pavlova

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