

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 and Pork Rilette - Caramelised Onion Chutney - Sourdough

Monkfish Scampi Fritters - Chunky Tartare Sauce - Lemon

Cheddar Cheese and Onion Croquettas - Tomato and Marjoram Sauce

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

Pan roasted Monkfish - Lobster and Prawn Risotto

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

Crème Brûlée - Fruit Compote

Rhubarb Crumble - Ice Cream or 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