

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 £29.00

3 Courses £35.00 (no concessions for children)

Olives - £3.00

Starters

Hot and Sour Chicken and Noodle Soup

Smoked Salmon and Prawn Fishcakes - Citrus Mayo

Duck and Pork Rilette - Caramelised Onion Chutney - Sourdough

Smoked Haddock Kedgeree - Crispy Egg - Curry Sauce

Cheddar Cheese and Onion Croquettes - Alioli

Mains

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

Lamb Cutlets - Shepherd's Pie - Red Wine + Rosemary Jus - Veggies

Fillet of Hake - Potted Shrimp Sauce - Veggies - 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 £2.50

Desserts

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

Sticky Toffee Pudding - Butterscotch Sauce - Ice Cream

Mulled Pear Pavlova - Salted Caramel - Nuts

Crème Brûlée - Pineapple Compote

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

West Country Cheese Plate, Crackers and Chutney +£3.00