

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

Monkfish Fritters - Tartare Sauce - Lemon

Shellfish Chowder

Mushroom Arancini - Tomato Sauce

Ham Hock and Chicken Terrine - Pickled Vegetables

Duo of Melon - Feta Cheese - Cucumber - Mint Salad

Classic Moules Marinière

## Mains

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

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

Fillet of Plaice - Mussel Butter Sauce - Veggies - Hand cut Chips

Fillet of Hake - Potted Shrimp - Veggies - Sauté Potatoes

Duck à l'Orange - Baby Roast Herby 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

Egg Custard Tart - Rhubarb Compote

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