

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 - Cucumber - Mint Salad

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 - Herby Roast Potatoes - Veggies

Pan fried Monkfish - Prawn Risotto

Fillet of Hake - Potted Shrimps - Veggies - Sauté Potatoes

Duck à l'Orange - Herby Roast 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

Summer Pudding - 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