

Early Bird Menu **Sample only subject to change**

2 courses £16.95 or 3 courses £21.95 per person only
available from 5pm to 6.30pm (Table returnable within 2 hours)

Starters

Pea, Mint & Courgette Soup with our warm homemade bread (V)

Pear, Walnut & Roquefort Salad with balsamic drizzle (V)

Salt & Pepper Squid with our tartar sauce

Main course

Kenniford Farm Pork Belly with caraway jus, red cabbage, boulangère potatoes & roasted vegetables

Moroccan Chicken Breast with fresh salsa Verde, buttery new potatoes & side salad

Mushroom Stroganoff with garlic sauté & roasted vegetables (V)

Desserts

Chocolate & Almond Brownie, Passion fruit Cheesecake, Affogato

Please advise us of any allergies when you order

Cocktails all £7.25

Frou Woo cranberry juice, Archers & Vodka, Mojito Bacardi, syrup, fresh mint, lime & soda

Bramble Gin, Chambord, fresh berry coulis, lime & soda Gin Fizz Gin, sugar syrup and fresh lemon

French 75 Gin, lemon & Prosecco Elder Bubble elderflower, Vodka & Prosecco

Daiquiri Bacardi, Fresh berry coulis, syrup & lime Espresso Martini Espresso, Vodka & Tia Maria

Blue Lagoon Gin, Vodka, lime & blue curacao Frou Blue Vodka, curacao, Prosecco

Classic Martini Gin, Vermouth & lemon twist Chambord Royale Chambord & Prosecco

Evening Menu **Sample subject to change**

Starters

Pea, Mint & Courgette soup with our warm homemade bread (V) £6.50

Pear, Walnut & Roquefort Salad with balsamic drizzle (V) £7.45

Melting Baked Camembert with apple & plum chutney, homemade toast (V) £8.50

Crispy Salt & Pepper Squid with salad garnish & our tartar sauce £7.95

Pan seared Brixham Scallops with summer salsa & crispy pancetta £10.95

Main course

Pan fried fillet of Sea Bass with a white wine & dill sauce on a bed of samphire, buttery new potatoes
£17.25

Moroccan chicken Breast with fresh salsa Verde, buttery new potatoes & side salad £16.95

Chump of Lamb with a garlic & rosemary jus, sauté potatoes, red cabbage & roasted vegetables
£18.95

Kenniford Farm Pork belly with a caraway jus, boulangère potatoes, red cabbage & roasted
vegetables £17.95

Mushroom stroganoff with garlic sauté & roasted vegetables (V) £14.95

10oz Sirloin Steak with fries, oven baked tomato & mushroom £19.95

Add our homemade Peppercorn or Roquefort sauce £ 3.50

Sides

Garlic bread £1.95, Side Salad £3.50, Fries £2.95

Olives £3.50, Bread & olives with olive oil & balsamic vinegar £5.95

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frou frou Desserts £ 6.95 **Sample subject to change**

Crème Brulee G/F

Chocolate & Almond Brownie G/F

Passionfruit Cheesecake

Sticky Toffee Pudding

frou frou Sundaes all £ 7.95

Salted caramel: salted caramel, vanilla ice cream topped with clotted cream, toffee sauce & salted caramel nuggets

Noir: chocolate, vanilla ice cream with chocolate & almond brownie pieces topped with clotted cream and chocolate sauce

Rouge: strawberry, vanilla ice cream, meringue, berry coulis topped with clotted cream & berries

Affogato: vanilla ice cream a shot of espresso and Disaronno with amaretti biscuits

frou frou Fromage £ 8.95

Cheddar, Roquefort & Goats cheese with cheese biscuits, quince & chutney

Why not Add a glass of Grayhams 10 year old Twany Port £5.00