

Early Bird Menu **Sample, 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

Cauliflower & White Truffle Soup with our warm homemade bread (V)

Sun dried Tomato, Roquefort & Red Onion Marmalade Filo Tartlet with salad (V)

Salt & Pepper Squid with our tartar sauce

Main course

Apple, Apricot & Almond stuffed Kenniford Farm Pork Tenderloin with a creamy  
tarragon sauce, new potatoes & roasted vegetables

Creedy Carver Confit of Duck Leg with a raspberry jus, Dauphinoise potatoes & red cabbage

Butternut Squash, Red Pepper & Goats Cheese Parcel with fries & salad (V)

Dessert

Salted Caramel & Vanilla Cheesecake      Chocolate & Almond Brownie

Affogato, Vanilla ice cream, shot of Espresso & Amaretti biscuits

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

Cauliflower & White Truffle Soup with our warm homemade bread (V) £6.50

Sun dried Tomato, Roquefort & Red Onion Marmalade Filo Tartlet with salad garnish & balsamic drizzle (V) £7.45

Sharing Melting Baked Camembert with apple & plum chutney and warm toast (V) £14.50

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

Pan seared Brixham Scallops with Chorizo & balsamic drizzle £10.95

Main course

Oven Baked fillet of Plaice & Caper Butter with samphire, garlic sauté potatoes & roasted vegetables £17.25

Creedy Carver Confit of Duck Leg with a Raspberry Jus, Dauphinoise potatoes & red cabbage £16.50

Spinach & Ricotta filled Chicken Breast wrapped in Parma Ham with a Red pepper sauce, garlic sauté potatoes & roasted vegetables £16.95

Apple, Apricot & Almond stuffed Kenniford Farm Pork Tenderloin served with a creamy tarragon sauce, new potatoes & roasted vegetables £17.95

Butternut Squash, Red Pepper & Goats cheese Parcel with fries & salad (V) £14.95

10oz Ribeye Steak (Please note there is a marble of fat throughout the steak, we recommend cooked medium) with fries, oven baked tomato & mushroom £24.95

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 £6.95

Please advise us of any allergies when you order

*Homemade frou frou Desserts £ 6.95*

Crème Brulee: Topped with Berries & shortbread

Chocolate & Almond Brownie: served warm with vanilla ice cream G/F

Salted Caramel & Vanilla Cheesecake: with clotted cream

Blackberry, Apple, Cassis & Almond Crumble: served vanilla ice cream

*frou frou Sundaes all £ 7.95*

Salted Caramel: Salted caramel & vanilla ice cream topped with clotted cream, toffee sauce and salted caramel chips G/F

Noir: Chocolate & Vanilla ice cream with chocolate & almond brownie pieces topped with clotted cream and chocolate sauce G/F

Rouge: vanilla & strawberry ice cream, meringue, topped with berry coulis, clotted cream and berries G/F

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 paste & chutney

Why not Add a glass of Graham's 10 year old Tawny Port £5.00