

## Evening Menu *Sample*

### Starters

Sharing Baked Melting Camembert with warm toast & our apple & plum chutney (V) £14.95

Sun-dried Tomatoes, Red Onion Marmalade & Roquefort Filo Tartlet with salad  
& balsamic drizzle (V) £7.95

Chicken Liver, Bacon & Brandy Pate with toast, red onion marmalade £7.95

Aromatic Smoked Trout Salad with a horseradish & dill dressing £8.50

Pan seared Brixham Scallops with Lemon & Garlic butter £11.95

### Main course

Pan fried Fillet of Sea Bass with salsa Verde, buttery crushed potatoes & vegetables £17.25

Creedy Carver Confit of Duck Leg with a raspberry jus, garlic roasted new potatoes & vegetables  
£16.50

Parma ham wrapped Chicken Breast with a creamy white wine & Tarragon sauce, on a bed of  
asparagus and buttery new potatoes £15.95

Welsh Chump of Lamb served with garlic & rosemary jus, dauphinoise potatoes, roasted vegetables  
£20.95

Roasted Butternut Squash & Spinach Risotto with pecorino crisps (V) £14.95

10oz Ribeye Steak (Please note there is a marble of fat throughout the steak, we recommend  
cooked medium) with fries & asparagus £23.95

Add our homemade Peppercorn or Roquefort sauce £3.50

### Sides

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

Please advise us of any allergies when you order, menu is subject to change.

*frou frou Desserts* £6.95

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

Crème Brulee: served with fresh berries & shortbread

Passionfruit Cheesecake: served with clotted cream & passionfruit coulis

Strawberry & Rhubarb Crumble: served with crème anglaise

*frou frou Sundaes* £ 7.95

Salted Caramel Sundae: vanilla & salted caramel ice cream topped with clotted cream, salted caramel sauce & fudge G/F

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

Affogato: Vanilla ice cream with a shot of espresso & Disaronno with amaretti biscuits

*frou frou Fromage* £ 8.95

Cheddar, Roquefort & Brie with a selection of cheese biscuits & Quince paste

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

