

Evening Menu *Sample*

Starters

Sharing Confit Garlic & Rosemary Baked Camembert with toast & our apple & plum chutney (V) £14.95

Broccoli & Roquefort Soup with warm homemade bread (V) £6.95

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

Crispy Salt & Pepper Squid with salad & our tartar sauce £8.50

Pan seared Brixham Scallops with chorizo & balsamic drizzle £11.95

Main course

Pan Fried Fillet of Sea Bass on a bed of samphire with a creamy white wine & dill sauce, crushed new potatoes £17.95

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

Kenniford Farm Tenderloin Pork Medallions with a somerset cider & wholegrain mustard sauce, Roasted vegetables and buttery new potatoes £17.95

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

Roasted Pepper, Butternut & Goat's cheese parcel with fresh pesto, fries & salad (V) £15.50

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

Bread & Olives with olive oil & Balsamic vinegar £6.95 Side Salad £3.50 Fries £3.50

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

Frou Frou Desserts Sample £7.25

Chocolate & Almond Brownie: served warm with salted caramel sauce & salted caramel ice cream G/F

Sticky Toffee pudding with sticky toffee sauce & vanilla ice cream

Vanilla & Amaretto Strawberry Cheesecake: served clotted cream

Crème Brulee with fresh berries & homemade shortbread

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 £ 9.50

Tickler Devonshire Cheddar, Roquefort, Goats Cheese & Brie with a selection of cheese biscuits, Quince paste & Grapes

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

