

Evening Menu Sample

Starters

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

Spiced Apple & Parsnip Soup with warm homemade bread (V) £6.95

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

Tempura King Prawns served with salad & lemon mayonnaise £8.95

Pan seared Brixham Scallops with fresh salsa Verde £11.95

Main course

Catch of the Day please ask for today's board & market price

Creedy Carver Confit Duck Leg on a bed of braised red cabbage, roasted carrots, garlic roasted new potatoes with redcurrant & star anise jus £16.95

Kenniford Farm Pork Belly with quince & caraway jus, crackling spears, roasted vegetables, Boulangère potatoes £18.25

Feta, Sundried tomato, Olive & Roasted pepper parcel serve with a tomato & basil sauce, fries & salad (V) £15.50

Pecorino, Ricotta, & Spinach Stuffed Mushroom with roasted garlic new potatoes & vegetables (V) £15.50

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

Add our homemade Peppercorn or Roquefort sauce £2.95

Sides

Bread & Olives per person £4.50 Side Salad £3.50 Fries £3.95

Please advise us of any allergies when you order, many of our dishes are naturally gluten free or substituting our bread for gluten free alternative. Please ask your server to advise you, our menu is subject to change.

Frou Frou Desserts £7.25

Chocolate & Almond Brownie: served warm with berry coulis & Vanilla ice cream

Sticky Toffee Pudding served warm with vanilla ice cream

Raspberry & Amaretti Cheesecake: served with berry coulis & clotted cream

Crème Brulee with fresh berries & homemade shortbread

Frou Frou Sundaes £ 7.95

Salted Caramel & Pecan Meringue Sundae: vanilla & salted caramel ice cream topped with clotted cream, salted caramel sauce and pecan meringue

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

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