

Evening Menu *Sample*

Starters

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

Creamy Garlic Mushrooms in a Filo Tartlet served with salad (V) £7.95

Roasted Fig, Parma Ham & Goat Cheese Salad with balsamic drizzle £7.95

Chilli Squid served with salad and a spicy vinaigrette £7.95

Pan seared Brixham Scallops with chorizo & balsamic drizzle £11.95

Main course

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

Chump of Welsh Lamb with garlic & rosemary jus, dauphinoise potatoes & roasted vegetables
£19.50

Apple, Almond, & Apricot Stuffed Kenniford Farm Pork Tenderloin served with
White Wine & Tarragon sauce, roasted vegetables, Fondant potatoes £18.50

Parma Ham wrapped Chicken Breast with creamy Roquefort sauce, fries & roasted vegetables
£16.50

Asparagus, Mint and lemon Risotto with pecorino crisp (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

Marzipan Brioche Pudding served warm with vanilla ice cream

Creamy Lemon Cheesecake served with a Gin & lemon drizzle, berries, clotted cream

Eton Mess with homemade shortbread

Frou Frou Sundaes £ 7.95

Salted Caramel Sundae vanilla & salted caramel ice cream topped with clotted cream, salted caramel sauce & fudge pieces

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 & Red Onion Marmalade

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

