

Evening Menu Sample

Starters

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

Broccoli & Roquefort Soup warm bread & butter (V) £7.50

Baked Creamy Garlic Mushrooms served with Thyme Crostini (V) £7.95

Whitebait on a bed of salad with our zesty tartar sauce £7.95

Smoked Trout & Horseradish Pate with salad & toast £8.95

Main course

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

Creedy Carver Confit Duck Leg with a redcurrant jus, garlic roasted new potatoes & roasted vegetables £17.50

Kenniford Farm Pork Belly with quince & caraway jus, crackling spears, boulangère potatoes, roasted vegetables £18.95

Chicken Breast wrapped in Parma Ham with a creamy cider & wholegrain mustard sauce, fries, roasted vegetables £16.95

Butternut Squash, Goat's cheese & Red Pepper Parcel served with fresh pesto, new potatoes & salad (V) £15.50

10oz Sirloin Steak with fries & fine beans £26.95

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 £7.45

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

Crème Brulee with a shortbread & berries

Warm Sticky Toffee Pudding served with clotted cream

frou frou Sundaes £7.95

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

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

Berry Sundae strawberry & vanilla ice cream with fresh berry coulis, meringue pieces, topped with clotted cream & fresh berries G/F

Affogato Vanilla ice cream with a shot of espresso & Disaronno with Amaretti biscuits G/F £8.50

frou frou Fromage £10.50

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

