

Evening Sample Menu

Starters

Melting Baked Camembert Topped with Sundried Tomatoes, Capers & Olives
with toast (V) £15.95 (For 2 to share)

Soup of the Day Homemade bread & butter (V) £8.50

Baked Creamy Garlic Mushrooms served with Thyme Crostini (V) £8.95

Whitebait on a bed of salad with our zesty tartar sauce £8.95

Smoked Mackerel Pate with cucumber & dill pickle, toast £9.50

Main course

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

Creedy Carver Confit Duck Leg on a bed of red cabbage with a redcurrant jus, garlic roasted new
potatoes & roasted vegetables £17.95

Kenniford Farm Pork Belly with quince & caraway jus, crackling spears, boulangère potatoes,
roasted vegetables £19.25

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

Roasted Vegetable & Goats cheese Parcel served red pepper sauce, buttery new potatoes &
balsamic drizzle (V) £15.95

10oz Sirloin Steak with fries & fine beans £27.95

Add our homemade Peppercorn or Roquefort sauce £2.95

Sides

Bread & Olives oil & balsamic £5.50 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 by substituting our bread for gluten free alternative. Please ask your
server to advise you, our menu is subject to change.

frou frou Desserts £7.95

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

Winter Berry & Cassis Crumble with vanilla custard

Banoffee Pie served with salted ice cream

frou frou Sundaes £8.50

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 biscuit G/F £8.95

frou frou Fromage £11.50

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

