

Evening Menu Sample

Starters

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

Leek & Potato Soup with crème fresh & chives, homemade bread, butter (V) £8.50

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

Salt & Pepper Squid with a salad garnish, zesty tartar sauce £9.95

Beetroot & Gin Cured Salmon Gravlax on a bed of salad with a horseradish dressing £10.95

Main course

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

Welsh Lamb Chump with rosemary & garlic jus, Dauphinoise potatoes, roasted vegetables £23.95

Kenniford Farm Pork Belly with quince & caraway jus, crackling spears, fondant potato, roasted
vegetables £19.50

Parma Ham Wrapped Chicken Breast with a creamy white wine & tarragon sauce, fries,
roasted vegetables £16.95

Mushroom Stroganoff served garlic roasted new potatoes & roasted vegetables(V) £15.95

10oz Sirloin Steak with fries & fine beans £27.95

Add our homemade Peppercorn or Roquefort sauce £2.95

Sides

Bread & Olives £5.50 Side Salad £3.50 Fries £3.95 Truffle Fries £5.95

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

Sticky Toffee Pudding served warm with vanilla ice cream

Salted Caramel Chocolate Pot with berries & shortbread

Lemon Cheesecake served with a blueberry compote

frou frou Sundaes £8.50

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

