

## Lunch and Evening Menu *Sample*

### Starters

Baked Camembert to share topped with capers, olives & sundried tomatoes with toasted sourdough bread £15.95 (V)

Soup of the Day with fresh bread & butter £8.25 (V)

Whitebait with tartar sauce & salad £8.25

Gratinated Flat Cup Mushroom with a roquefort crumble, salad garnish & balsamic drizzle £8.50 (V)

Charcuterie Slate with a salad garnish, sourdough bread & tapenade £8.95

### Main course

Catch of the Day please see board & market price

Westcountry Smoked Trout Salad served with tartar sauce, buttery new potatoes £17.25

Kenniford Farm Pork Belly with quince & caraway jus, crackling spears, boulangère potatoes, roasted vegetables £19.95

Moroccan Chicken Breast with a fresh salsa Verde, Fries & roasted vegetables £17.95

Red Lentil Bolognese with roasted vegetables & garlic bread £15.95 (V)

Butternut, Sage & Mushroom Nut Roast red pepper sauce, garlic roasted new potatoes & vegetables £16.95 (Ve)

10oz Sirloin Steak with fries & vegetable bouquet £26.95 add Roquefort, Peppercorn sauce £2.95

### Sides

Olives £3.95 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.

*Desserts* £7.95

Lemon & Raspberry Brioche Pudding with clotted cream

Salted Caramel Banoffee Pie with vanilla ice cream

Crème Brulee with fresh berries & shortbread

*frou frou Sundaes* £8.50

Chocolate Sundae vanilla & chocolate ice cream, chocolate & almond  
brownie pieces, clotted cream, 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, our apple & plum chutney

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

