

Lunch and Evening Menu *Sample*

Starters

Sharing Melting Camembert served with Truffle Oil, Thyme & Toast £15.95 (V)

Soup of the Day with fresh sourdough bread & butter £8.50

Salt & Pepper Squid with our tartar sauce & salad £9.95

Sun Dried Tomato, Roquefort & Red Onion Marmalade Filo Tartlet with a salad garnish, balsamic drizzle £8.95 (V)

Smoked Mackerel & Horseradish Pate with a salad garnish, toast £9.95

Main course

Catch of the Day please see board & market price

Creedy Carver Confit Duck Leg served with a redcurrant jus, Dauphinoise potatoes & vegetables £18.50

Apple, Apricot & Sage stuffed Kenniford Farm Pork Tenderloin with a creamy cider & wholegrain mustard sauce, buttery new potatoes, roasted vegetables £18.95

Chicken & Mushroom Stroganoff with Garlic Bread, roasted vegetables £17.95

Gratinated Spinach, Ricotta & Pecorino Stuffed Field Mushrooms in a tomato & basil sauce with garlic roasted new potatoes, salad garnish £16.95 (V)

Garlic, Vegetable Stew with Red Lentil & Tomatoes with Garlic bread £15.95 (V)

10oz Sirloin Steak with fries & roasted vegetables £26.95 Add Roquefort or Peppercorn sauce £2.95

Sides

Olives £3.95, Roasted Vegetables £4.50, 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

Blackberry & Pear Crumble with clotted cream

Crème Brulee served with berries & shortbread

Chocolate & Almond Brownie with vanilla ice cream, berry coulis

frou frou Sundaes £8.50

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

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

