



LUNCH

STARTERS

HOMEMADE SOUP Bread roll, local butter	5.75
HAM HOCK TERRINE Cauliflower purée, dehydrated Parma Ham	6.75
CARAMELISED FIG & GOATS CHEESE Lemon & honey dressed leaves	6.50
DUSTED CALAMARI Spicy tomato chutney	6.95
MELON PANNA COTTA Mango & chilli purée	6.50

MAINS

CARVERY A choice of two succulent meats & a selection of freshly prepared vegetables and potatoes **8.95**

ROASTED VEGETABLE WELLINGTON Carrot purée, rich tomato jus	8.95
PENNE PESTO Charred broccoli & courgette, pine nuts	10.95
FISH OF THE DAY Celeriac purée, kale, vine tomatoes	14.95
10oz CORNISH SIRLOIN beer battered onion rings, grilled mushroom & tomato, house chips	18.95
14oz GAMMON STEAK beer battered onion rings, grilled mushroom & tomato, house chips	15.95

All mains except steaks are served with either a selection of vegetables and potatoes or house salad, alternatively you may help yourself to vegetables and potatoes from our carvery

SWEETS

TODAY'S DESSERT (please ask your server)	4.95
WHITE CHOCOLATE & ORANGE BREAD & BUTTER PUDDING Chocolate & orange sauce	4.95
PEANUT BUTTER MOUSSE Caramel crushed peanuts, apple crisp, maple & pecan ice cream	4.95
WARM CHOCOLATE BROWNIE Clotted cream vanilla ice cream, dark chocolate sauce	4.95
BAKED RASPBERRY CHEESECAKE Passion fruit compote	4.95
FRESH FRUIT With clotted cream	4.95
DEVON ICE CREAM Clotted cream vanilla Strawberry Mint chocolate chip Chunkie chocolate Oreo Maple & pecan fudge Salted caramel White chocolate & malteser	4.95

COFFEE

FILTER COFFEE	3.00
TEA	2.75
SPECIALITY COFFEE Flat white cappuccino latte americano espresso	FROM 2.50
SPECIALITY TEA Peppermint camomile darjeeling earl grey green tea	3.00

PLEASE INFORM US IF YOU HAVE ANY ALLERGY THAT WE SHOULD BE AWARE OF