

RE

STARTERS

HOMEMADE SOUP Bread roll, local butter

HAM HOCK TERRINE Cauliflower purée, dehydrated Parma Ham

CARAMELISED FIG & GOATS CHEESE Lemon & honey dressed leaves

DUSTED CALAMARI Spicy tomato chutney

MELON PANNA COTTA Mango & chilli purée

WICKED WOLF® GIN CURED SALMON Horseradish cream, caramelised fig, toasted farmhouse bread

CURRIED TEMPURA CAULIFLOWER Spiced lentil dhal, lime crème fraîche

MAINS

TODAY'S ROAST

TODAYS FISH

ROASTED VEGETABLE MILLE-FEUILLE Carrot purée, rich tomato jus

SLOW BRAISED PORK BELLY Truffle & mushroom risotto, pork jus

CONFIT DUCK LEG Kale, carrot purée, plum jus

PENNE PESTO Charred broccoli & courgette, pine nuts

LAMB SIRLOIN Crushed peas, dehydrated pancetta, red wine jus

PAN FRIED SEABASS Celeriac purée, kale, vine tomatoes

All mains served with either a selection of vegetables and potatoes or house salad

Supplements:

10oz CORNISH SIRLOIN beer battered onion rings, grilled mushroom & tomato & house chips (8.00 supplement)

8oz CORNISH FILLET beer battered onion rings, grilled mushroom & tomato & house chips (10.00 supplement)

SWEETS

TODAY'S DESSERT (please ask your server)

WHITE CHOCOLATE & ORANGE BREAD & BUTTER PUDDING Chocolate & orange sauce

PEANUT BUTTER MOUSSE Caramel crushed peanuts, apple crisp, maple & pecan ice cream

STEWED PEAR Berry Coulis, Ginger Devon ice cream

WARM CHOCOLATE BROWNIE Clotted cream vanilla ice cream, dark chocolate sauce

BAKED RASPBERRY CHEESECAKE Passion fruit compote

FRESH FRUIT With clotted cream

ELDERFLOWER SORBET With fresh raspberries

CHEESE AND BISCUITS Stilton, Brie, Cheddar, walnuts, chutney, celery, grapes savoury biscuits

DEVON ICE CREAM Clotted cream vanilla | Strawberry | Mint chocolate chip | Chunkie chocolate
Oreo | Maple & pecan fudge | Salted caramel White chocolate & malteser

1 COURSES 17.00 | 2 COURSES 22.00 | 3 COURSES 27.00 | FILTER COFFEE 3.00

Please inform us if you have a food allergy that we should be aware of