

Prix Fixe

MENU

2 COURSES £25 | 3 COURSES £32

GUESTS STAYING ON A PACKAGE INCLUDING DINNER MAY CHOOSE 2 COURSES FROM THIS MENU

STARTERS

TODAY'S SOUP (V) (GF?)

With butter and your choice of white G, malted G, SO or gluten free bread E

DEVON CRAB CAKES

Celeriac remoulade, fennel, apple and herb salad, herb oil

221 Kcal CR, G, E, D, M, C

CHICKEN LIVER PARFAIT (GF?)

Smooth chicken liver parfait, sweet French onion jam, lambs lettuce and rocket salad, toasted sourdough 890 Kcal E, G, D, SU, S, SO, N

TAGINE STYLE LAMB CROQUETTES

Crispy lamb croquettes with reduced tagine sauce, apricot purée and toasted almonds 541 Kcal G, E, P, N, M, SO, SU

MAINS

PAN ROASTED CHICKEN SUPREME (GF)

Pan roasted chicken supreme served with fondant potato, tender stem broccoli and a red wine jus 652 Kcal D, SU

COLD RIVER BATTERED COD (GF)

Locally sourced cod tail in a crispy cider batter served with house chips, minted pea purée and tartar sauce 1687 Kcal SU, E

VEGETABLE KATSU CURRY (V)

Panko coated sweet potato and aubergine in our own authentic Katsu curry sauce made with onion, garlic, ginger, carrot and mild spices, served with coconut rice, shredded chilli and spring onion 1393 Kcal E, G, SO

PRIME PORK CHOP SCHNITZEL

Panko breaded prime pork chop, served with pear and apple pickle, sweet potato fondant, roasted carrot purée and satay sauce 1486 Kcal G, E, N, SO, SU, P

RAINBOW PHO (V) (VE)

Our own fragrant pho broth with soy, chilli and lime marinated tofu, rice noodles, pak choi, mange tout and carrot, finished with lime juice, spring onion, chili, crispy garlic and fresh coriander 2804 Kcal G, P, N, SO

EXTRAS

HOUSE CHIPS (VE) (GF) 464 Kcal 4.50

GARLIC BREAD (V) 547 Kcal G, D 5.00

CHEESY GARLIC BREAD (V) 931 Kcal G, D 6.50

HOUSE SALAD (GF) (VE) 155 Kcal M 4.50

HOUSE CIDER ONION RINGS (5) (GF) (V) 470 Kcal SU 5.75

SIDE OF SEASONAL VEG (VE) (GF) 42 Kcal 5.00

ASIAN SLAW (V) (VE) (GF) 220 Kcal P, N, S 3.50

CELERIAC REMOULADE (VE) (GF) 529 Kcal D, E, M, C 3.50

TRUFFLE, PARMESAN & CHIVE CHIPS (GF) (V) 586 Kcal D 6.00

DESSERTS

CHOCOLATE BROWNIE (GF) (V)

Dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet 695 Kcal SO, D, E

RASPBERRY SORBET (GF) (VE)

Two scoops of local sorbet topped with fresh raspberries and lemon zest 178 Kcal

MANGO CHEESECAKE

Served with mango compote, mango pearls and passionfruit shard 715 Kcal G, D, E, SO, SU

(GF) GLUTEN FREE

(VE) VEGAN

(GF?) CAN BE GLUTEN FREE (please ask)

(VE?) CAN BE VEGAN (please ask)

(V) VEGETARIAN

D DAIRY G GLUTEN M MUSTARD E EGG MO MOLLUSCS CR CRUSTACEAN C CELERY

N NUTS F FISH SU SULPHUR DIOXIDE S SESAME SO SOYA P PEANUTS L LUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.