



Starters

Soup of the day £5.00 (v) (gf)

Beetroot and goats cheese tart, beetroot purée, dressed salad £5.75 (v)

Pan fried king prawns in chilli, lemon and herb butter, salsa verde dressed leaf £7.00 (gf)

Slow cooked crispy pork belly, pickled vegetables, chilli jam and crisp pancetta £6.95 (gf)

Chicken liver parfait, house chutney served with crusty bread, dressed salad £7.00

Steamed mussels in a cream, white wine, garlic and parsley sauce £7.50 (gf)

Mains

Rolled feather blade of beef with roasted root vegetables, creamed mash potato, jus £16.00

Home made chicken curry, steamed rice, poppadom and chopped coriander £13.00

Fish chowder, Atlantic prawns, salmon, cod, smoked haddock served with crusty bread
£16.00 (gf)

Roasted butternut squash risotto, butternut squash puree and toasted pine nut pesto £11.00 (v)(gf)

From The Grill

Rib eye steak 8oz, oven roasted flat mushroom and tomatoes, home made chunky chips, garlic butter £23.00
(£2 supplement) (gf)

Tribute battered cod, chunky homemade chips, tartar sauce and buttered peas £13.00

Home made 7oz burger, grilled bacon, melted cheese, fries, dressed salad and £12.50

Char grilled Cajun chicken breast burger, fries, sweet chilli mayo dressed salad £12.50

Desserts

Chocolate fondant, vanilla bean ice cream, strawberry coulis £7.00

Vanilla and pecan nut cheese cake, toffee sauce, vanilla ice cream £6.50

Apple and pear crumble orange zest crème anglaise £6.00

West Country cheese board, home made chutney, grapes, celery and biscuits £8.00

White chocolate crème brulle, lemon short bread biscuit £6.95

