

'HORS D'OEUVRES' TABLE

Freshly prepared, our offering can be enjoyed either as a starter or main course.

It features the very best selection of local, seasonal produce, much of it from the South West, for you to help yourself to.

Starter £8.25 Main Course £16.50

STARTERS

Tiger Prawn Tempura, chilli sauce and lime **£8.95/£17.50**

Summer Tomato and Boccocini Mozzarella Salad (v) **£6.50**

Poached Eggs Benedict, toasted muffin, cured ham and hollandaise sauce **£6.50**

MAIN COURSES

Brixham Monkfish, spiced dipping sauce, fries and lemon **£17.25**

Poached Fillet of Scottish Salmon, asparagus, champ mash and citrus butter sauce **£15.75**

Char Grilled Breast of Somerset Chicken, garden pea and herb risotto **£14.95**

Tiger Prawn Linguini, chilli, garlic and coriander **£7.50/£14.95**

Baked Spinach & Ricotta Cheese 'Crespelli', roasted vine tomatoes and formaggio sauce (V) **£13.25**

Half Poached Lobster, Cornish crab, prawns and herb mayonnaise **£19.95**

Roasted Rump of New Season Lamb, salsa verde, garlic and rosemary new potatoes **£17.75**

Grilled 28 Day Aged 9oz Sirloin Steak, béarnaise sauce, watercress & hand cut chips **£22.75**

A good number of our main courses are available for our younger diners in smaller servings, please ask for details

SIDE ORDERS

£2.95 each

Fine Beans and Sugar Snaps Peas

Caesar Salad with Parmesan Cheese

Parsley New Potatoes

Sea-Salted Hand Cut Chips

Garlic Mushrooms with Pesto

Rocket and Inca Tomato Salad

DESSERTS

£6.50 each

Fresh Peach Melba

Crème Brûlée, fresh raspberries

Banoffi Sundae

English Strawberries, clotted cream & mint sugar

Old Fashioned Lemon Posset, mixed summer berries

Ice Cream, choose from vanilla, chocolate and banana or English strawberry

Can't manage a full dessert...why not try our pimms sorbet £3.50

BUTLERS FARMHOUSE CHEESE

£6.50

A board of best quality cheeses served with cider apple chutney and fruit bread

Sandhams Mature Cheddar –

A very special mature cheddar which is rich and creamy with green wax outer pack to keep it fresh

Blacksticks Blue –

A unique soft blue veined cheese, handmade only by Butlers at Inglewite. With a distinctive amber blue hue, it has a creamy smooth yet tangy taste. This is a very special blue cheese.

Smoked Lancashire -

Lancashire is a wonderful, crumbly, mild-flavoured cheese, developing a distinctive sharpness as it ages, Many gourmets consider it the best of all cheeses

Coffee served with Handmade Chocolate Truffle

Guests concerned about the presence of nuts, seeds or other allergens in our food are requested to seek the advice of the restaurant manager

Prices include VAT at current rate - service at your discretion
Dishes marked with (v) represent dishes suitable for vegetarians