

### '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, lime £8.95 / £17.50

Baked Caramelised Onion & Goats Cheese Tart, roquette and aged balsamic vinegar (V) £5.75

Cullen Skink, natural smoked haddock, leek & potato soup £6.75

### MAIN COURSES

Goujons of Brixham Plaice, thin fries, mushy peas & home-made tartare sauce £16.95

Calves Liver & Crispy Pancetta, creamed potatoes, red wine jus & sage £17.25

Somerset Chicken, Ham Hock & Mushroom Pie, topped with a short crust lid & tender stem broccoli £13.50

Fillet of Cornish Sea Bass, Devonshire crab & spring onion risotto £17.50

Crispy Pan Fried Pork Schnitzel, lemon, tomato & rocket salad £16.75

Pappardelle Pasta, sautéed forest mushrooms, baby spinach & parmesan, garlic crostini (V) £12.50

Braised Shank of Salt Marsh Lamb, mint dumplings & vegetable broth £16.50

Char Grilled 31 Day Aged 9oz Sirloin Steak, pepper sauce, hand cut chips & landcress £22.50

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

### SIDE ORDERS

£3.25 each

Cherry Tomato, Red Onion & Parsley Salad

Cauliflower Fritters

Watercress, Pine Nut & Blood Orange Salad

Sea-Salted Thick Cut Chips

Creamy Roasted Garlic Mash

Tender Stem Broccoli

### DESSERTS

£6.75 each

Warm Treacle Tart, vanilla ice cream

Crème Brûlée, pecan nut tuille

Baked Bramley Apple & New Season Rhubarb crumble, custard sauce

Warm Ginger Sponge Pudding, hot butterscotch sauce & clotted cream

Double Chocolate Cheesecake, caramelised kumquats

Ice Cream, choose from chocolate orange, vanilla or rhubarb ripple

Can't manage a full dessert...why not try our Espresso Ice Cream £3.25

### CHEESE

A board of best quality cheeses served with fruit & nut bread, grapes, celery

**Somerset Brie** – originated in the 13<sup>th</sup> Century. This is a smooth, soft (but not runny) mild & slightly fruity cheese, made from cow's milk & un pressed, brie has a white moulded rind.

**Oak Smoked Lancashire** – a traditional farmhouse cheese from Inglewhite. Smoked on the farm using chippings from Highland Whiskey barrels, a smooth textured cheese with a rich smoked flavour.

**Shropshire Blue** - a deep orange brown coloured soft cheese, with a sharp flavour and a slightly tangy aroma, slightly sour but sharper than Stilton & generally creamier.

**Bath Soft Cheese** - made from a traditional British recipe, this cheese has a brie-style coat & a rich smooth texture.

A plate of one cheese ~ £4.95      A plate of all three ~ £7.95

A selection of cheese for two people ~ £9.50

### Coffee Served with 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