



Our menu is freshly prepared by Head Chef Chris Bratt-Rose and his team using, wherever possible, locally sourced seasonal produce

Welcome

2 Courses £19.50

3 Courses £25.50

Certain dishes carry a small supplementary charge

To Start

Soup of butternut squash, curry oil, sage crouton (V)

Gravadlax of salmon, walnut bread, crème fraîche, dill dressing

Confit chicken & chorizo terrine, piccalilli, house coleslaw

Salcombe white crab, granny smith apple & crispy capers £1.00

Organic Cotswold brie, black olive crust, herb salad, red pepper dressing (v)

Warm tart of parsnips & smoked duck, red wine & thyme dressing

Followed By

Grilled tuna, baby plum tomato, chilli & spring onion salsa, coriander cous cous

Roast lamb chump, glazed baby onions, spinach, green lentils, thyme jus £1.95

Garlic roast chicken, smoked bacon, white beans & local sausage, red wine sauce

Glazed gammon pave, pineapple salsa, spring greens, crispy potatoes

Sea bream fillet, lemon scented mash, baby gem, beetroot reduction

Wild mushroom & spinach cannelloni, confit tomatoes, chive & shallot dressing (V)

Side Orders

£2.75

Chunky chips

Glazed Carrots

Garlic bread

House salad, herb croutons, vinaigrette

To Finish

Peanut parfait, Dark chocolate sauce & raspberry compote

Almond & cherry tart, toffee sauce & vanilla ice cream

Coconut & sweet potato cake, rum & banana ice cream

Dark chocolate mousse, pistachio & vanilla Chantilly

Blueberry & red wine jelly, mascarpone, shortbread biscuit

Selection of regional cheeses, biscuits, celery, grapes & fruit chutney £1.50

Your table will be reserved for you during the interval; please pre-order your coffee, liqueur or your choice from the bar with your waiter.

(V) Suitable for vegetarians

Some dishes may contain nuts