

Lunch and Evening Menu *Sample*

Starters

Baked Camembert to Share topped with capers, olives, sundried tomatoes & toasted bread
£15.95 (V)

Garlic King Prawns served with sourdough bread £10.95

Whitebait with our tartar sauce & salad £8.25

Gratinated Flat Cup Mushroom with a roquefort crumble, salad garnish & balsamic drizzle
£8.50 (V)

Charcuterie Slate with a salad garnish, sourdough bread & tapenade £8.95

Main course

Catch of the Day please see board & market price

Westcountry Smoked Trout Salad served with tartar sauce & buttery new potatoes £17.25

Kenniford Farm Pork Belly with an apple & caraway jus, crackling spears, garlic sauté new potatoes,
summer roasted vegetables £19.95

Parma ham wrapped Chicken Breast served with a creamy white wine & tarragon sauce, fries,
fine beans £17.95

Garlic Vegetable Stew with Red Lentil & Tomatoes and garlic bread £15.95 (V)

Baked Goat's cheese, Walnut & Caramelised Onion Salad with olive oil & balsamic
£15.50 (V)

10oz Sirloin Steak with fries & summer roasted vegetables £26.95 Add Roquefort sauce or
Peppercorn sauce £2.95

Sides

Olives £3.95, Garlic Bread £3.50, Fries £3.95 Truffle Fries £5.95

Please advise us of any allergies when you order, many of our dishes are naturally gluten free or by substituting our bread for gluten free alternative. Please ask your server to advise you, our menu is subject to change.

frou frou Desserts £7.95

Lemon & Raspberry Brioche Pudding with clotted cream

Chocolate & Brandy Pot with berries & shortbread

Vanilla Cheesecake with a Strawberry & Disaronno compote

frou frou Sundaes £8.50

Salted Caramel Sundae vanilla & salted caramel ice cream with salted
caramel sauce, clotted cream & fudge pieces G/F

Berry Sundae strawberry & vanilla ice cream with fresh berry coulis,
meringue pieces, topped with clotted cream & fresh berries G/F

Affogato Vanilla ice cream with a shot of espresso & Disaronno with
Amaretti biscuit G/F £8.95

frou frou Fromage £11.50

Cheddar, Roquefort, Goats Cheese & Brie with a selection of cheese
biscuits, our apple & plum chutney

Why not Add a glass of Graham's 10 year old Tawny Port £5.00

