

Freshly baked ciabatta bread & butter / oil

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Soup of the day ✓

Avocado salad with ripe tomato, mozzarella & leaf ✓

Prawn cocktail cold water prawns, Bloody Marie sauce, lemon & brown bread

Scotch egg hand made, flaked ham, herbed forcemeat, Japanese breadcrumb & picalilli

Chicken parfait a smooth blend of chicken livers, butter & Cognac. Served with apple chutney

Goats cheese with orange, chicory, duo of roasted beetroot ✓ / vg

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Roast sirloin of West Country beef | Breast of Devon chicken | Roast leg of lamb
with Yorkshire pudding, red cabbage with Pancetta, roast potatoes, parsnips & red wine gravy

Belly of pork Exmoor pork belly with crispy skin, Dijon flavoured cabbage, apple sauce

Sole goujons penko crumbed fillets of Lundy sole, hand cut triple cooked chips, peas, tartare sauce

Cod loin pan fried, white wine herb & chorizo broth

Risotto freshly cooked Arborio rice, with field mushrooms ✓ / vg

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Sticky toffee pudding with toffee sauce & vanilla ice cream ✓

Lemon posset with shortbread biscuit ✓

Chocolate brownie | whipped cream ✓

Berry pavlova berries, meringue & cream ✓

Yarde Farm ice creams & sorbets ✓ / vg

Fresh fruit salad ✓ / vg

West Country cheese plate | Barbers Cheddar, Devon Blue, St Endelion, Ticklemore
with quince, celery & biscuits | £3 supplement ✓

Two courses @ £16.5 Ad / £9 Ch
Three courses @ £19.5 Ad / £10.5 Ch

✓ suitable for vegetarian diet