

Two courses @ 15.75 / 8.50
Three courses @ 18.95 / 9.95

v suitable for vegetarian diet
vg suitable for vegan diet

Soup of the day v

Avocado salad | with ripe tomato, mozzarella & leaf v / vg

Devon mussels | steamed with shallots, cider, cream & herbs

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 v / vg

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Roast sirloin of West Country beef / breast of chicken
Yorkshire pudding, red cabbage with Pancetta, roast potatoes & parsnip & red wine gravy

Crispy pork | Exmoor pork belly, Dijon flavoured cabbage, apple sauce

Best end of lamb | roasted potatoes, Mediterranean vegetables £3 supplement

Cod loin | oven baked Lundy cod, on a stew of chorizo & potatoes

Fillet of brill | locally landed brill, saute new potatoes,
tomato salsa & British asparagus £3 supplement

Tagine | mild spiced African vegetable casserole with cous cous vg

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Sticky toffee pudding | with toffee sauce & vanilla ice cream v

Lemon posset | with shortbread biscuit v

Chocolate brownie | whipped cream v

Yarde Farm ice creams & sorbets v / vg

Fresh fruit salad v / vg

West Country cheese plate, celery & biscuits | £3 supplement v