

Soup | home made soup, served with freshly baked ciabatta bread v

Chicken liver pate | toasted brioche, apple & sultana chutney, dressed leaf

Devon Blue, chicory & pear | dressed chicory leaf, candied walnuts v

Chicken & ham | savoury pancake filled with chicken & ham,
baked in cream & Cheddar, served piping hot

Melon cocktail | elderflower sorbet & berries 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

Best end of Devon lamb | French trimmed rack of lamb, Mediterranean vegetables,
sweet port jus with Boulangere potatoes | £3 supplement

Risotto | white wine, Branton asparagus, peas & sugar snaps v / vg

Fresh salmon | oven roasted fillet, on a heritage tomato salad, Cornish new potatoes

Plaice goujons | garden peas, triple cooked, chunky chips & tartare sauce

Exmoor pork | oven baked belly of pork, crackling,
local white cabbage, apple sauce & roasties

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

Chocolate brownie | with poached berries, Cornish cream v

Yarde Farm ice creams & sorbets v / vg

Strawberry cheesecake | strawberry coulis

Lemon posset | shortbread finger v

Fresh fruit salad v / vg

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