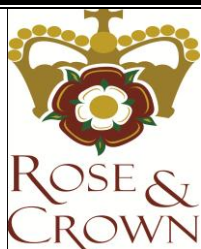


**2 COURSES**  
**£16**



**3 COURSES**  
**£18**

### **Starters - £5 each**

- Parma Ham** – *Gallia melon, tomato salsa, baby salad leaves*
- Thai chicken curry spring roll** – *pineapple salsa*
- Soup of the day** – *warm bread, truffle oil (V)*
- Tomato and Mozzarella Salad** – *basil pesto (V)*
- Homemade fish cake** – *fennel salad, tartare sauce*
- Homemade chicken liver parfait** – *red onion marmalade, toast*
- Grilled Sardines** – *new potato salad, tomato salsa*

### **Mains - £12 each**

- A Medley of Roast Dinners** – *a tasting combination of all our beautiful local meat roast dishes (beef, pork and chicken leg)*
- Mediterranean vegetable pasta** – *tomato sauce, parmesan, pesto (V)*
- Pan fried chicken breast** – *garlic mash, vegetables, red wine sauce*
- Westcountry sirloin of beef** – *roast potatoes, roasted vegetables, Yorkshire pudding, red wine sauce*
- Roast pork loin** – *roast potatoes, roasted vegetables, cider sauce*
- Whole plaice** – *buttered new potatoes, fresh vegetables, meuniere sauce*
- Braised leg of lamb** – *roast potatoes, roast vegetables, cumin flavored sauce*

### **Desserts - £4 each**

- Sticky toffee pudding** – *caramel sauce, caramel ice cream*
- Bread and Butter pudding** – *vanilla ice cream*
- Trio of cheese** – *crackers, apple chutney*
- Chocolate brownie** – *chocolate sauce, chocolate ice cream*
- Apple crumble** – *vanilla ice cream*
- Vanilla Panna cotta** – *mango sorbet*

**We kindly ask for customers sat in the bar or garden area to order at the bar.**

100% of all credit card and cash gratuities kind enough to be left by you go to our members of staff working hard to make your experience the right one.