



## Friday 22<sup>nd</sup> February

### Starter

*Cream of Jerusalem artichoke soup with crispy prosciutto and walnuts with warm bread roll - £7*

*Lightly battered calamari with a side salad and aioli - £7*

*Pulled chicken and black pudding scotch egg, wrapped in panko breadcrumbs and served with spiced beetroot and apple relish - £8*

*Porlock oyster chowder - £10*

*Goats cheese and herb ravioli with sage butter and toasted pine nuts - £8*

### Main Course

*Slow roasted Exmoor belly pork served with leek and bacon creamed potato, seasonal vegetables and scrumpy apple gravy - £15*

*Pan fried Creevy Carver duck breast served with a maple glazed fondant potato, braised sweetheart cabbage and blackberry and red wine jus - £17*

*Oven baked Brixham Red Mullet with spring onion and garlic potato cake, served on wilted greens and dressed with vine tomato pesto - £17*

*Creamy mushroom and garlic tartelette, topped with Godminster Cheddar rarebit and a perfectly poached egg. Served alongside pan fried pak choy - £15*

*10oz West Country Ribeye Steak served with thick cut chips, tomato roasted with rosemary, balsamic onions and dressed baby leaf salad - £24*

### Sauces - £3

*Creamy peppercorn*

*Devon blue cheese*

### Dessert

*Whortleberry and white chocolate posset, topped with passionfruit puree and served with poppy seed shortbread biscuit - £7*

*Exmoor apple panna cotta served with nougatine shard and caramelized apple and cinnamon bon bons - £7*

*Dark Belgium chocolate crème brûlée served with pistachio and mascarpone cream - £7*

*Homemade Tiramisu inspired caramel shortcake served with vanilla icecream - £7*

*Cheeseboard - selection of local cheeses with celery, red grapes, sliced apple, red onion chutney and wafer biscuits - £9*