



This Evening's Menu

Starter

- Traditional French onion soup, topped with a Godminster cheddar cheese crostini - £7*
Hot-smoked venison slices with spiced beetroot and Braeburn apple relish, and dressed baby leaves - £8
Smoked salmon and dill mousse on a bed of dressed leaves, served with a slice of buttered brown bread - £8
Pan fried asparagus spears served with saffron aioli and topped with a perfectly poached egg- £7

Main Course

- Pan fried West Country duck breast served with dauphinoise potato, seasonal vegetables and a whortleberry and red wine jus - £17*
Confit Belly pork served with a golden fondant potato, roasted root vegetables and a rich bramley apple gravy- £18
Pan fried 5oz Red Mullet fillet, with wilted kale and sugar snap peas, butter crushed potatoes and a fresh tomato, garlic and anchovy dressing - £17
Beetroot and thyme risotto topped with grated parmesan - £15
10oz Ribeye Steak served with thick cut chips, grilled field mushroom, a spiced Mediterranean vegetable skewer and dressed baby leaf salad - £24

Sauces - £3

- Creamy peppercorn*
Devon blue cheese

Dessert

- Passionfruit and lemon tart served with white chocolate ice cream- £7*
Madagascan vanilla Crème Brûlée served with caramelized hazelnuts- £7
Belgian chocolate truffle torte served with vanilla clotted cream ice cream and fresh raspberries- £7
Cheeseboard – A selection of local cheeses with celery, red grapes, sliced apple, red onion chutney and wafer biscuits
For one - £9
For two - £15