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Leek and potato soup	£5
Baked Cornish sardines stuffed with fennel, shallots and pine nuts	£6
Duck liver parfait with crab apple jelly	£6
Baked ewes cheese, onion marmalade and pinenuts in a cheddar basket	£6
Salmon gravadlax with a fennel and mustard dressing	£6.50
Home cured air-dried ham, salami, olives, piccalilli and sun blushed tomatoes	£6.50

Chargrilled Sirloin steak with herb butter, caramelised onions, flat mushroom and grilled tomato	£16
Roasted chicken breast, wild mushroom cream sauce, roasted courgettes and garlic crushed new potatoes	£13.50
Pan roasted duck breast with blackberry sauce and duck fat roasted potatoes	£15.50
Chargrilled marinated pork loin with a damson sauce and sage mash	£14
Whole roast partridge, savoy cabbage, bacon, bread sauce and game chips	£15.50
Whole grilled Torbay sole with sorrel butter, new potatoes and buttered kale	£14
Baked cod fillet with a squid and olive ragout and saffron pillaf rice	£14
Vegetable tikka massala, spiced rice, onion bhaji, poppadom and green tomato chutney	£12.50

Sticky toffee pudding with toffee sauce and clotted cream	£5.75
Plum crumble and custard	£5.75
Warm apple and custard tart with vanilla ice cream	£5.75
Warm chocolate, pecan and prune cake with clotted cream	£5.75
Hazelnut meringues with raspberries and blackberries	£5.75
West country cheeses	£6.50
Ice creams and sorbets - 3 scoops (Vanilla, chocolate, strawberry, honeycomb, stem ginger or banoffee ice cream. Mango and passion fruit or lemon sorbet).	£5